

#thebakefeed

# bake

FROM SCRATCH™

70 Recipes to Bake  
This **Summer**

Ingredient  
Obsession:  
**Black Cocoa**

**FOMO**  
(fear of  
missing out!)  
**Cookies**

Announcing  
our **2018**  
**Baker's Dozen**



BLACK COCOA  
SANDWICH COOKIES  
p. 63

JUL/AUG 2018 VOLUME 4, ISSUE 4

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# bake

FROM SCRATCH™

july | august 2018

Volume 4, Issue 4

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## EDITORIAL & ADVERTISING OFFICE

1900 International Park Drive, Suite 50  
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Phone: (205) 995-8860

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Bake from Scratch  
P.O. Box 6021, Harlan, IA 51593  
Phone: (888) 647-7304  
Email: [BFScustserv@cdsfulfillment.com](mailto:BFScustserv@cdsfulfillment.com)

[bakefromscratch@hoffmanmedia.com](mailto:bakefromscratch@hoffmanmedia.com)

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## THE LONG, HOT DAYS OF SUMMER ARE HERE,

and for me, that extra bit of daylight means one thing: more time to bake. Time to head to the farmers' market because we're baking with all the fresh summer fruit for this issue, from berries to stone fruit. But we're not keeping it basic. We're shaking up your summer programming with a pizza primer from Ken Forkish, an ice cream cake bonanza, and a foolproof guide to THE fluffiest Milk Bread (see the luscious rolls I'm holding)

It was also high time for me to give a little shout-out to my new favorite ingredient. Black cocoa has changed my baking game, turning my cookies (check out our cover star!), brownies, and cakes rich black velvet and bringing in the deepest, darkest chocolate flavor of your dreams. So we offer our most amazing bakes using the darkest of powders (see our recipes beginning on page 57). We've also devoted a whole feature to one of my favorite throwback baked goods: banana bread. As my baking life motto goes: When life hands you overripe bananas, always make banana bread.

And then there are the people who have changed my baking game. We're rolling out our third annual Baker's Dozen (page 47), a list of this year's most influential and innovative bakers in the business. These are the people who inspire me to bake FOMO (fear of missing out) cookies, tackle my fear of pie baking, and find a new way to weave pie lattice. In short, they make me excited to be a baker, and once you catch up on their stories, they'll give you the baking fever, too.

Finally, we pay homage to a pastry I recently fell in love with while visiting Portugal. I couldn't stop eating *pastéis de nata*! They're the kind of compact treat I'm all about with a crisp pastry crust, rich custard base, and sugar-blistered top that begs for an Instagram shot.

Here's hoping your summer is just like our Frosé Bombe Glacée (page 45)—cool and a touch boozy.

Happy Baking!

*Brian*  
Brian Hart Hoffman  
Editor-in-Chief

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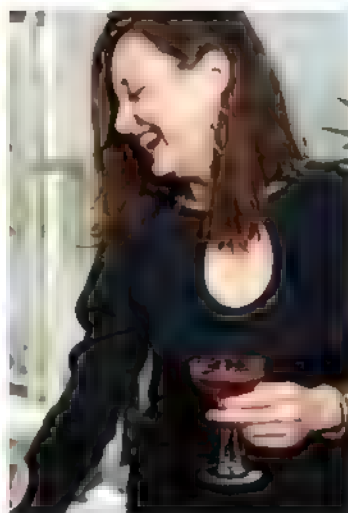




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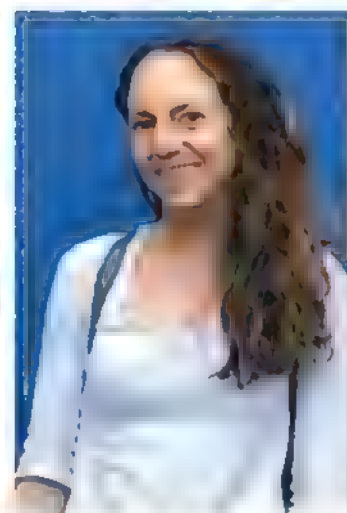
Andrea



Alan



Brooke



## DEVRA FERST

Devra Ferst is a food writer, editor, and cooking instructor living in Brooklyn, New York. She previously served as an editor at *Eater NY* and as the senior editor of Tasting Table. Her work has appeared in *Bon Appétit*, NPR, *Vogue*, *Mic*, *Food & Wine*, and numerous other publications. When she's not typing away, you can find her exploring a market in her adopted hometown of NYC, or in the Middle East, where she visits every summer. She has exceptionally strong opinions about what makes a good babka.

**Favorite Pizza:** "Speedy Romeo in Brooklyn makes exceptional pies, but the best part is always the house-pickled chile peppers."

## ANDREA SLONECKER

Andrea Slonecker is an award-winning cookbook author, food stylist, and culinary teacher based in Portland, Oregon. She was formerly the recipe editor of *Kinfolk*. Her books include *Pretzel Making at Home*; *Eggs on Top*; *Beer Bites*; *Short Stack Editions*, Vol. 29 *Pears*; and *The Picnic*, which won a 2016 award from the International Association of Culinary Professionals. Her next book, *Wine Food: New Adventures in Drinking and Cooking*, comes out in September 2018.

**Favorite Pizza:** "Neapolitan-style margherita with mozzarella di bufala is the world's most perfect food, IMHO. Many pizzerias across the U.S. do a delicious version, but my favorite is still eating it at the source in Naples, Italy."

## ALAN WEINER

Alan Weiner is an Oregon-based food and travel photographer. He's shot numerous cookbooks, including the James Beard Award-winning *Flour Water Salt Yeast* by Ken Forkish about bread baking, and regularly photographs well-known restaurants in the culinary mecca that is Portland. For 20 years, Alan worked as a photographer in the Atlanta, Georgia, bureau of the *New York Times*. His work spanned the globe, from the Russian election of 1991 to the 1996 Olympics. He currently lives in Portland with his wife, Pam, and their insubordinate cat, Benny.

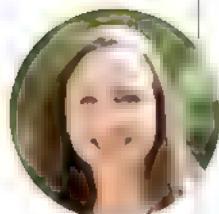
**Favorite Pizza:** "Fennel Sausage and Onions Pizza from Ken's Artisan Pizza, of course!"

## BROOKE PORTER KATZ

Brooke Porter Katz is a writer based in Mexico City, Mexico, where she lives with her husband and son. Before relocating there last December, she lived in New York for more than a decade, working as an editor at various publications including *Martha Stewart Living* and *Travel + Leisure*. Her freelance work has appeared in the *New York Times*, *WSJ Magazine*, *Bloomberg Pursuits*, *AFAR*, and *Wine Enthusiast Magazine*, among others.

**Favorite Pizza:** "My husband is from New Haven, Connecticut, so I've had my fair share of pizza there. Though this might upset Frank Pepe or Sally's fans, my go-to is Modern Apizza, specifically the Margherita made with fresh mozzarella."





## LAURA CRANDALL

Laura Crandall is a food stylist and recipe developer at *Bake from Scratch* who studied baking and pastry arts at Johnson & Wales University. She was born and raised in Birmingham, Alabama, and recently moved back home with her husband and 1-year-old son after living in New York and Virginia. She and her husband share a passion for food and hope to open their own restaurant and bakery one day. Laura loves to spend her time taking her little one on new adventures and cooking for others, from breakfast feasts at home—her biscuit game is strong—to birthday celebrations and even weddings.

**Favorite Pizza:** “The best pizza in the world is in Italy. You can’t beat eating a simple margherita made with a light dough and fresh, local ingredients while sitting outside in the middle of an ancient city.”



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PHOTOGRAPHY BY  
STEPHAN E  
WELBOURNE STEELE  
RECIPE DEVELOPMENT AND  
FOOD STYLING BY  
LAURA CRANDALL  
STYLING BY  
MARY BETH JONES



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Cookie photo by Sarah Keffer

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Rose Levy Beranbaum  
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Matthew Septimus

*The Cake Bible* © William Morrow Cookbooks 1988

**This Bread Is Bananas**  
**Page 104**  
We baked the Roasted Banana Rum Bundt Cake in the Nordic Ware Premier Brilliance Bundt Pan, [nordicware.com](http://nordicware.com)

### RECIPE CORRECTION

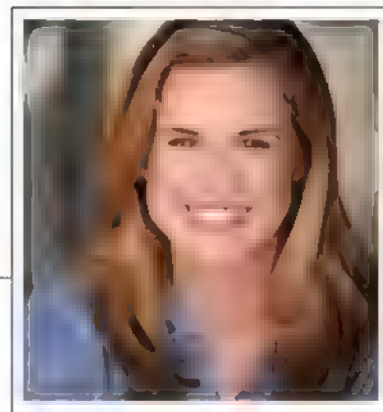
While we aim for perfection with each of our recipes, we do make the occasional mistake. Here is a correction from a recent issue.

**MAY/JUNE 2018:**  
**Bourbon-Pineapple Pound Tart, p. 38:**  
In Step 3, use 2 tablespoons (28 grams) pineapple juice for the tart glaze.



# the BAKER'S books

## SHAUNA SEVER



THE AUTHOR OF THREE COOKBOOKS, INCLUDING *REAL SWEET*, SHAUNA SEVER SHARES HER SHELF STAPLES THAT DELIVER THE TECHNIQUE, INSPIRATION, AND GUIDANCE SHE NEEDS WHEN PENNING HER OWN BAKING TOMES

### HOW TO BE A DOMESTIC GODDESS

(Hachette Books, 2005)

by *Nigella Lawson*

"Nigella Lawson's style is such an inspiration to me and so many others. She doesn't make anything seem impossible; instead, she helps home cooks view baking as something that's doable at a moment's notice. This is one of the few books I have that lives on my countertop as often as it lives on my nightstand. I love reading her headnotes just for fun."

### BAKEWISE

(Scribner, 2008)

by *Shirley O. Corriher*

"Ahhhh, Shirley Corriher. Brilliant, fun, and so, so good at getting people to understand the minutia of food science. When I'm developing a recipe and I'm stuck on why something isn't working the way I want it to, I can always count on this book to help me review the basics, like making sure a recipe has the right kind of leavening, the right amount of sugar, eggs, or fat, and how tweaking those things affects the outcome of baked goods."

### FARM JOURNAL'S COMPLETE PIE COOKBOOK

(Doubleday & Company Inc., 1965)

edited by *Nell B. Nichols*

"There are approximately 1 million pie cookbooks that have come out in recent years, but this one always has my heart. It has the feeling of a community or church cookbook, with solid recipes that seem like a friend is passing them to you. It's old-school, classic, delightful, accessible, and no-frills—and in that way, this book is basically everything that pie itself should be."

### BEARD ON BREAD

(Knopf, 1973)

by *James Beard*

"There are so many wonderful books on bread out there, but if you have only this one, you'll be set for life. These are the kinds of recipes that you want to practice, working them again and again until they're just perfect, and you'll learn something new with every try. The Italian Feather Bread is one that I will keep on tweaking until the end of time. On top of that, James Beard's delightful sense of humor comes through on every page."

### MAIDA HEATTER'S CAKES

(Andrews McMeel Publishing, 1997)

by *Maida Heatter*

"Maida Heatter is the home baker's champion. I think part of what I love so much about her is that she came to cookbook writing so organically, living a full life with a bunch of different jobs before she began baking and writing professionally. She lacked formal training but made up for it with passion. That all comes through in her writing, which is just so warm and wonderful. It's also a testament to her writing talent that this book doesn't contain photos but I never miss them."

### THE ART OF FINE BAKING

(Simon & Schuster, 1961)

by *Paula Peck*

"Scour vintage and used bookshops for this one. Swimming in French influence, this is more a book on *pâtisserie* than bake sale goodies. But still, everything is broken down so beautifully that it's all very easy to understand and execute. It's a go-to when I need a baseline pastry recipe that I know will work every time." ■





HOW TO BE A  
DOMESTIC GODDESS

EATING AND THE ART OF COMFORT COOKING



NIGELLA LAWSON

FARMHOUSE  
COMPLETE PIE  
COOKBOOK



Beard  
on  
Bread



Maida Heatter  
Cake



Foreword by  
Nancy Silverton

SHIRLEY O. CORRIHER

BakeWise

THE HUSBAND AND WIFE OF SUCCESSFUL BAKING  
WITH OVER 200 MAGNIFICENT RECIPES



# JELLY ROLL

SEE WHY A SIMPLE SPONGE CAKE WILL ALWAYS TASTE LIKE LONG ISLAND SUMMERS FOR ONE NEW YORK READER—AND CHECK OUT OUR ZESTY OVERHAUL ON THIS THIS VINTAGE RECIPE

My brother and I used to love watching our mother bake her signature strawberry jam-filled jelly roll cake. We grew up in Long Island, and she'd make them all throughout the summer—not always for birthdays or special occasions, but just days when she felt like baking. Since we were out of school, my brother and I got to watch her bake them. From beating the eggs, baking powder, and salt with her rotary egg beater to rolling up the cake, we'd observe the entire process in awe. It's such a dynamic cake, and the technique is still so interesting to me.

Things got really exciting once the cake came out of the oven. My mom would let me dust the towel with confectioners' sugar so it wouldn't stick once the cake was on it. Then she'd swiftly loosen the edges of the cake, turn it out, peel off the parchment, and smear it with a heaping cup of fresh, seed-flecked strawberry jam from the farmers' market. Of course, the second it

was rolled up I could barely wait to dig in. My mom took a Wilton course on cake decorating, so she was a pro, but she insisted all this cake needed was a light dusting of confectioners' sugar. She was right.

Sometimes, when we got to be teenagers, my brother and I would cut it in half, get a gallon of milk, and polish it off. Sweet, light, and refreshing. It just tastes like summertime. The base cake recipe was from the sponge cake chapter of a 1934 cookbook published by the General Foods Corporation called *The Latest Cake Secrets*. Her notes are still all over the book, and I take it out sometimes just to flip through it and read them. I copied the recipe for my three kids so they can bake and enjoy their grandmother's best cake recipe, too. You don't see jelly roll cakes much anymore, but for me, it will always be a summertime classic and a beautiful memory of my mother.

— Eugene Scherline, Rochester, New York

## THE ORIGINAL

### OLD-FASHIONED JELLY ROLL

Makes 10 servings

*A classic jelly roll is made up of two parts: a soft, feathery sponge cake and a sweet-tart jelly filling. Rolled into a tight spiral, it's a throwback recipe that offers home bakers the chance to make something both visually impressive and easy to execute.*

- $\frac{3}{4}$  cup (94 grams) cake flour, sifted
  - $\frac{1}{4}$  teaspoon (3.75 grams) baking powder
  - $\frac{1}{4}$  teaspoon kosher salt
  - 4 large eggs (200 grams), room temperature and separated
  - $\frac{3}{4}$  cup (133 grams) granulated sugar, divided
  - 1 teaspoon (4 grams) vanilla extract
  - $\frac{1}{2}$  cup (60 grams) confectioners' sugar, for dusting
  - 1 cup (320 grams) strawberry spread
- Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Spray a 15x10-inch jelly roll pan with cooking spray. Line pan with parchment paper, and spray pan again.
2. In a small bowl, sift together flour, baking powder, and salt. Set aside.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg yolks and  $\frac{1}{4}$  cup (66.5 grams) granulated sugar at high speed until thick, pale, and

ribbonlike. Add vanilla, beating until combined. Transfer batter to a large bowl, set aside.

4. Clean bowl of stand mixer. Using the whisk attachment, beat egg whites at medium speed until foamy. Gradually add remaining  $\frac{1}{4}$  cup (66.5 grams) granulated sugar; increase mixer speed to high, and beat until soft-medium peaks form. Fold egg whites into yolk mixture in 2 additions until no streaks remain. Fold in flour mixture. Quickly spread batter into prepared pan. (Do not overwork batter or it will deflate.)

5. Bake until cake pulls away from sides of pan and springs back when lightly touched in center, about 8 minutes.

6. Meanwhile, dust confectioners' sugar into a 15x10-inch rectangle on a clean dish towel. Immediately loosen cake from sides of pan, and turn out onto prepared towel. Gently peel off parchment paper. Spread strawberry spread onto cake. Roll up cake, leaving seam on bottom. Wrap in towel, and let cool on a wire rack.

7. Transfer cake to a serving plate. To create a face design, gently lay a piece of

cake over top of cake. (Finer face designs work best.) Dust 2 to 3 tablespoons (14 to 21 grams) confectioners' sugar over cake to create a thin, even coating. Gently lift cake straight up off cake.



AS TOLD TO SOPHIA JONES  
REDO RECIPE AND FOOD STYLING BY  
LAURA CRANDALL



**Note:** This recipe requires the cake to be rolled only once, because you can put jam filling on a still warm cake without the cake affecting the jam. Our redo recipe (page 18) has a dairy filling, so it requires the cake to be rolled twice to ensure the cake is completely cool before the filling is added. Our test kitchen technique (page 111) elaborates on the jelly roll method that requires two rolls.





# THE REDO

CONSIDER THIS A SUMMER SHAKE-UP. THOUGH NOTHING BEATS THE CLASSIC, EUGENE ASKED BAKE FROM SCRATCH TO REVITALIZE HIS MOM'S OLD-SCHOOL RECIPE. HERE'S OUR UPDATE.

## STRAWBERRY LEMON JELLY ROLL

Makes 10 servings

*We give the plain sponge cake a bright lemon kick and a sweet swirl of luscious berry buttercream. Intense freeze-dried strawberries flavor a rich mascarpone and buttercream filling while fresh ones crown the top of our sunny cake.*

- $\frac{3}{4}$  cup (94 grams) cake flour, sifted
- $\frac{1}{4}$  teaspoon (3.75 grams) baking powder
- $\frac{1}{4}$  teaspoon kosher salt
- 4 large eggs (200 grams), room temperature and separated
- $\frac{3}{4}$  cup (133 grams) granulated sugar, divided
- 2 lemons (198 grams), zested
- 1 tablespoon (14 grams) fresh lemon juice
- 1 cup (120 grams) confectioners' sugar, for dusting

Strawberry Mascarpone Buttercream (recipe follows)

Garnish: confectioners' sugar, fresh strawberries

1. Preheat oven to 350°F (180°C). Spray a 15x10-inch jelly roll pan with cooking spray. Line pan with parchment paper, and spray pan again.
2. In a small bowl, sift together flour, baking powder, and salt. Set aside.

3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg yolks and  $\frac{1}{2}$  cup (66.5 grams) granulated sugar at high speed until thick, pale, and ribbonlike. Add lemon zest and juice, beating until combined. Transfer batter to a large bowl; set aside.

4. Clean bowl of stand mixer. Using the whisk attachment, beat egg whites at medium speed until foamy. Gradually add remaining  $\frac{1}{2}$  cup (66.5 grams) granulated sugar; increase mixer speed to high, and beat until soft-medium peaks form. Fold egg whites into yolk mixture in 2 additions until no streaks remain. Fold in flour mixture. Quickly spread batter into prepared pan. (Do not overwork batter or it will deflate.)

5. Bake until a wooden pick inserted in center comes out clean, about 8 minutes.

6. Meanwhile, dust confectioners' sugar into a 15x10-inch rectangle on a clean dish towel. Immediately loosen cake from sides of pan, and turn out onto prepared towel. Gently peel off parchment paper. Starting at one short side, roll up cake and towel together, and place seam side down on a wire rack. Let cool completely.

7. Gently unroll cake, and spread with Strawberry Mascarpone Buttercream, leaving a  $\frac{1}{2}$ -inch border. Reroll cake without towel, and refrigerate for 30 minutes before

serving. Garnish with confectioners' sugar and strawberries, if desired.

## STRAWBERRY MASCARPONE BUTTERCREAM

Makes 1 $\frac{3}{4}$  cups

- $\frac{1}{2}$  cup (113 grams) unsalted butter, softened
- $\frac{1}{2}$  cup (113 grams) mascarpone cheese, room temperature
- $\frac{3}{4}$  teaspoon (4.5 grams) vanilla bean paste
- 1 cup (120 grams) confectioners' sugar
- 3 tablespoons (15 grams) freeze-dried strawberry powder
- $\frac{1}{8}$  teaspoon kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and mascarpone cheese at medium speed until creamy, about 2 minutes. Beat in vanilla bean paste. Gradually add confectioners' sugar, strawberry powder, and salt, beating until smooth.

**Note:** To make strawberry powder, place 1 cup (25 grams) freeze-dried strawberries in a plastic bag, and crush with a rolling pin. (Alternatively, process in a food processor.) Sift powder to remove any large pieces of strawberries, then measure

**Have an heirloom recipe you want to see updated?** In every issue, we're revamping one lucky reader's beloved vintage recipe. Email submissions to [bakefromscratch@hoffmanmedia.com](mailto:bakefromscratch@hoffmanmedia.com). Visit [bakefromscratch.com/wanted-retro-recipes](http://bakefromscratch.com/wanted-retro-recipes) for entry details. 📧





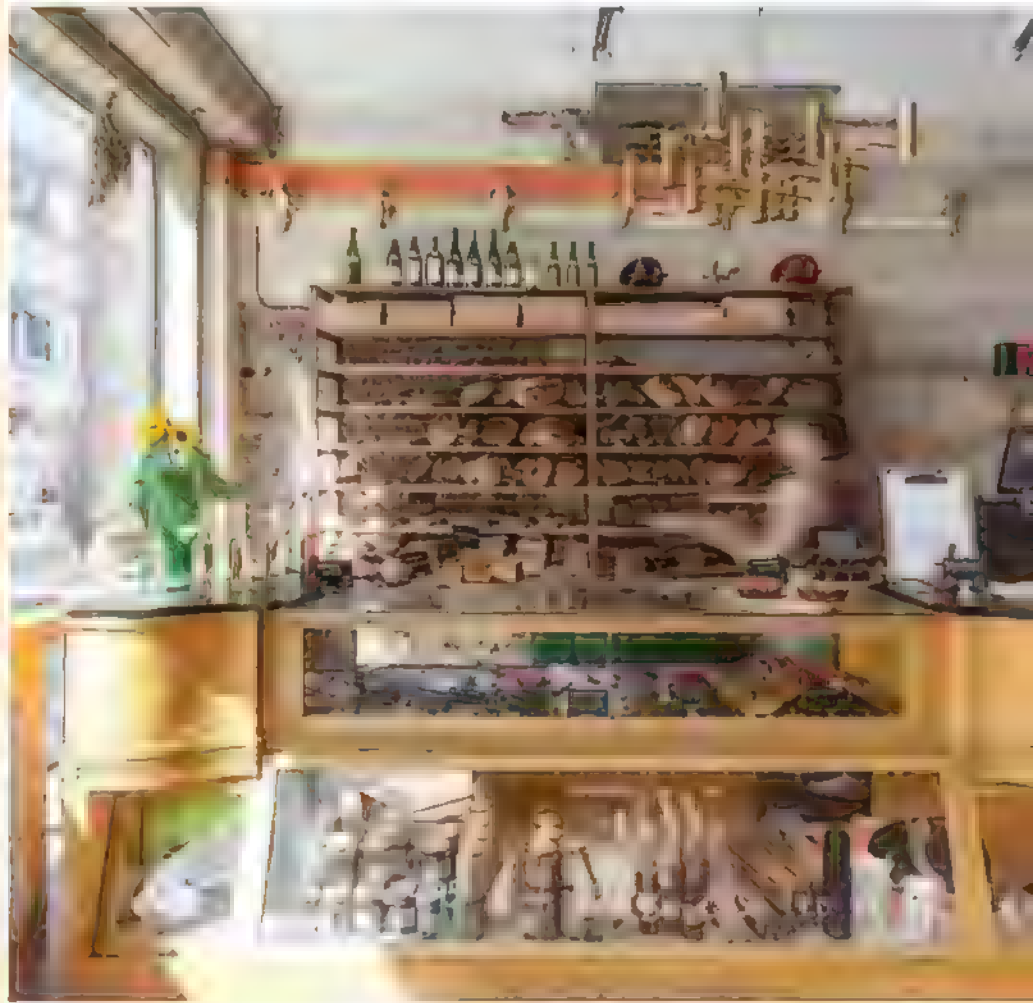
*bakery profile*



A large, vertical, close-up photograph of a bread crust, showing its rough, golden-brown texture with some darker spots and a prominent diagonal crease.

# AN AMERICAN IN FLANDERS

BY PAULA FORBES  
PHOTOGRAPHY BY PIET DE KERSGETER



SARAH LEMKE IS MAKING SOME OF BELGIUM'S BEST  
BREAD AT DE SUPERETTE, A FORMER GROCERY  
STORE TURNED BAKERY IN GENT



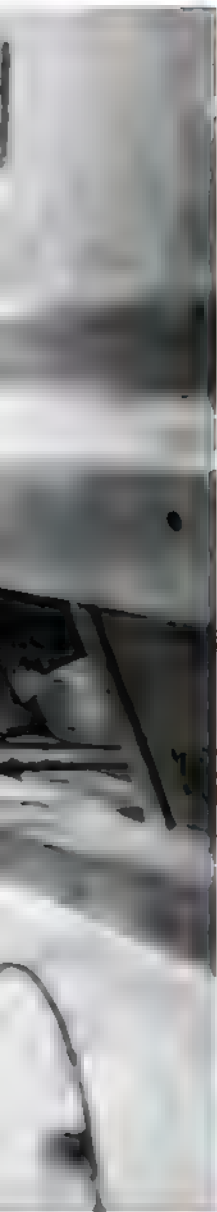


It was raining in Gent, Belgium. This is not uncommon. Gent has roughly the same weather patterns as London and spends a good deal of time under a blanket of not-quite-rain, not-quite-fog. But on this particular September day, I had decided to walk halfway across town—the scenic route, obviously, to swing by a food hall and a new library—to go buy some bread from a Midwesterner. And by the time I got to the pizzeria-bread shop in a former grocery store, I was soaked through.

Two months earlier, my boyfriend had yelped from deep within a travel research rabbit hole. “Did you know there’s someone from Wisconsin making bread in Gent?” I’m from Wisconsin, and he was born in Brussels; we have a vested interest in Midwest-Belgium crossovers. There aren’t many, you will be not at all surprised to learn

That was the first I heard of Sarah “Biggie” Lemke, who did in fact run a wood-fired bread bakery in Wisconsin once upon a time. That is, until she responded to a call for bread bakers from chef Kobe Desramaults, one of Belgium’s most famous chefs. At the time, Kobe was running *In de Wulf* in his hometown of Dranouter in far West Flanders. And he needed someone to revamp his bread program

Instead of a Curriculum Vitae, Sarah sent him a memo on how she bakes bread, explaining, “I’m really committed to stone-milled grains, local flours as much as possible, all-natural leaven.” She didn’t expect to hear back. “The moment I hit send, I was like, that is so stupid. There’s Belgium and France right there; why would he ever want an American baker to come over?” But Kobe was intrigued and wanted to know how quickly she could move to Flanders



Fast forward to 2018. In de Wulf has shuttered, and the Wulvennest, as Kobe's band of cooks is known, picked up and moved to Gent. He opened a wood fire-focused fine-dining restaurant called *Chambre Séparée*. And together, he and Sarah opened *De Superette*. It's an open, charming, rambling space built around a gigantic, looming wood-fired oven, which Sarah tells me, laughing, is built to suit her petite stature.

Not that I could see any of this when I first entered the restaurant, squeezing past a short line of neighborhood bread fans waiting to buy their loaves. The dreamy (sure, let's call it that) atmosphere of Gent had thoroughly fogged up my glasses, and it was all I could do to follow the hazy shape of a server to my table. But soon my vision cleared, and what did I see? Skulls—a row of gold-painted hog skulls set over lightbulbs. Interior design à la nose-to-tail

cooking, Sarah told me: Kobe's restaurants "were getting all these whole pigs in from France. So we had all these skulls, and we tried to minimize waste."

The skull sconces light the true prize of *De Superette*: wooden shelves stacked with loaf after loaf of Sarah's fire-forged bread. She starts with organic, stone-milled flour from *Flourpower*, a mill just south of Gent that sources Belgian grain and grinds it with an honest-to-goodness windmill. Close your eyes and picture a windmill—that's what *Flourpower* is working with, a whitewashed base structure and giant, twirling sails. I had visited their operation in Aalter two days prior on a very, very windy day. "Watch your fingers!" proprietor Mike Ekelschot had warned me cheerfully as we ventured up steep wooden ladders among the groaning, churning mill apparatus. It was slightly terrifying.





## GO THERE

### De Superette

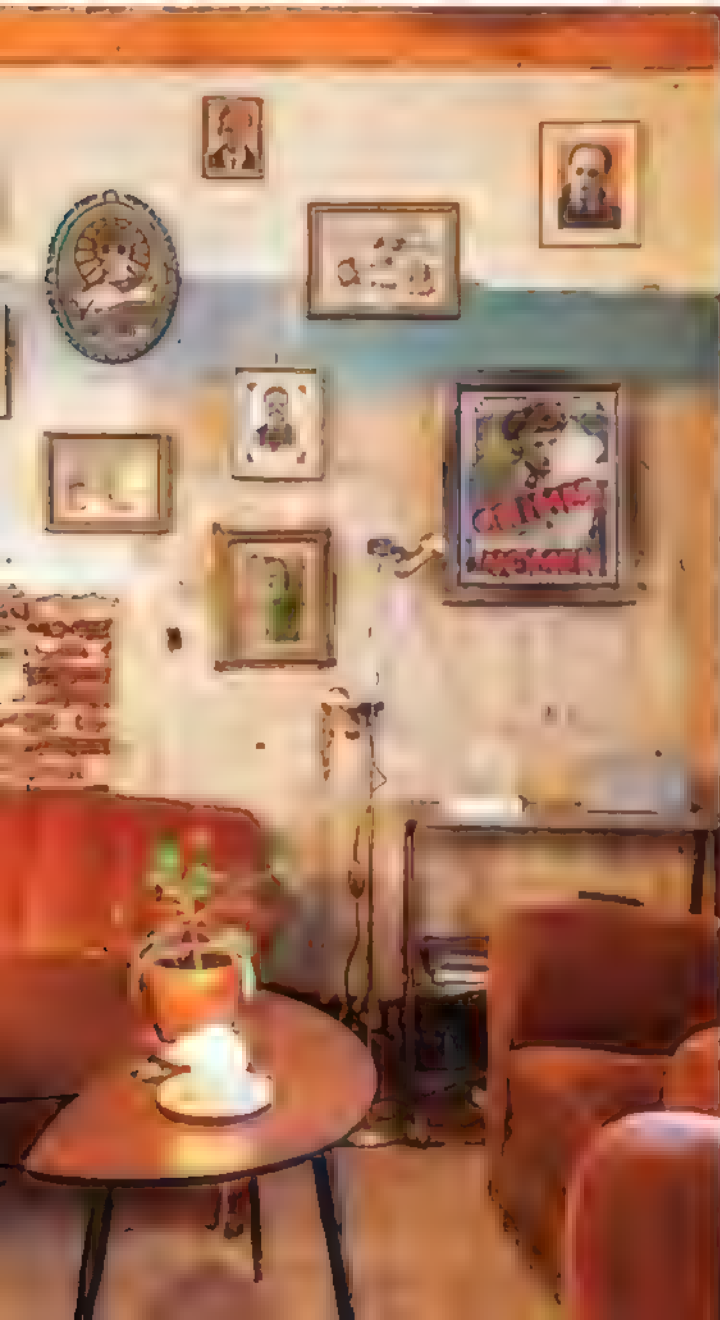
Guldenspoorstraat 29

9000 Gent, Belgium

+32 9 278 08 08

[de-superette.be](http://de-superette.be)

Bread is currently sold Thursday through Sunday; in summer, it will be Sunday only. We recommend double checking all Belgian restaurants before going because businesses close for vacation constantly. Right now, De Superette's website says they are open Wednesday through Friday, 6 to 10 p.m., and Saturday and Sunday, 10 a.m. to 4 p.m. and 6 to 10 p.m. (Sorry, it's Belgium.)





Its product is excellent, although Sarah is one of the few Belgian bakers who uses it. Most bakers think Belgian flour is inferior to North American, she explains, but she prefers the local stuff. It's "definitely not North American wheat by any standard, but it has this real, beautiful softness and subtleness to it."

Her goal is to let the grains speak for themselves. For that reason, she doesn't make flavored breads—no nuts or olives or cheese. The bread is naturally leavened, although "it doesn't have that same kind of tang to it, that upfront acidity that you normally get with naturally leavened dough. It has a little more subtle sweetness, and a bit of acidity to finish."

Then it's into the wood-fired oven. The fire accounts for the bread's crust, as do the massive amounts of steam Sarah injects into the oven. The result is dark and chewy, not crispy, and the bread's crumb is moist and creamy. "Some people think my bread is underbaked," she says. But its unique flavor brings a loyal fan base: Diners at *Chambre Séparée* take home a small loaf at the end of their meal, and *De Superette* frequently sells out.

Bread isn't Sarah's only game. As she explains, it's a short leap from bread to pizza when you've got the wood-fired oven going. "You've got dough lying around," Sarah says, "and you have this massive fire." Let's call her pizza Neapolitan-inspired. She uses the same windmilled flour as her bread instead of the traditional 00 flour, and toppings include local, seasonal ingredients and Kobe's charcuterie. A recent menu included a mushroom pizza with chervil, an 'nduja pizza, and—decidedly not Neapolitan—a *Flammekuchen*-inspired pie topped with speck and onions.

But it's the bread I came for. In addition to selling whole loaves at the front counter Thursday through Sunday, *De Superette* also serves bread alongside dinner and brunch. The chewy, not-too-sourdough bread is paired with smout (a concoction of whipped pork fat, seeds, nuts, and spices) during the winter and cultured butter during the allegedly "warmer" summer months. I smeared a slice of bread—that craggy, crackly, glorious bread—with butter, watched Sarah form loaves of bread in front of a blazing, welcome oven, and wondered about what got me here. After all, what are the chances that two Midwesterners would end up in a Gent pizzeria and bread shop, talking about, eating, and making bread? ☺



*from the pantry*

# COCOA POWDER

FOR THE CHOCOLATEST OF DESSERTS, LOOK NO FURTHER  
THAN THE RICH COMFORT INGREDIENT

BY BROOK BARTES KAHN

|| still remember the first time I tried cocoa powder: dipping my finger in the tub, bringing it to my lips, and quickly recoiling at the bitterness. Clearly, my 8-year-old palate was expecting something sweet, like the brownies my mom was in the process of making. Of course, I now know that while this super-concentrated ingredient doesn't itself taste like dessert, it's what gives most chocolate baked goods their deep, rich flavor

Natural cocoa powder is chocolate in its purest form—and it all begins with the cacao bean. These fermented, dried, and roasted seeds are cracked into nibs and ground into what's called chocolate liquor, a thick paste that is then pressed to separate the wet (cocoa butter) from the dry (cocoa solids). These solids are finely ground to become unsweetened cocoa powder, that somewhat fruity, acidic kind Hershey's is known for.

But it doesn't always end there. Many (mostly European) brands take it a step further and create Dutch process, or alkalized, cocoa powder by treating it with a potassium carbonate solution. This not only neutralizes the acidity but also gives the finished product a darker color and a smoother, more chocolaty flavor. And then there's extra-alkalized, extra-bittersweet black cocoa powder, like what you find in Oreo® cookies (or the recipes in this issue on page 57).

As we all know, baking is a science—which means if a recipe calls for one kind, you can't simply substitute another. For cakes that require baking soda (an alkali), it'll only rise when mixed with natural cocoa powder (an acid). Alternatively, if the ingredient list includes baking powder, it's often paired with Dutch process. If the recipe has both baking soda and powder, it's safest to use whatever cocoa powder is specified. If it doesn't indicate a type, natural is a good bet since it's more common in American recipes. (Or just apply the leavening rule from above: natural with baking soda, Dutch process with baking powder.)

This isn't to say that you're not allowed to have any fun. According to Alice Medrich, preeminent chocolate expert and James Beard Award-winning cookbook author, you're free to mix and match when making sweets that don't require leaveners, like sauces, puddings, frosting, and hot cocoa. Or try it in my new personal favorite: oatmeal, which *New York Times* food columnist Melissa Clark recently declared the "one chocolate breakfast cereal that can be considered healthful" because cocoa powder is full of antioxidants. (She recommends stirring it into the water before adding oats.) And one outside-the-tub way to amp up a chocolate cake is to dust the pan with cocoa powder instead of flour.





When it comes to buying cocoa powder, quality is key. And, says Medrich, a higher fat content (around 22% to 24%) translates to a better product because it adds richness and a more tender crumb. The percentage isn't prominent on the label, so check the nutritional panel; there should be 1 gram of fat for each 5- or 6-gram serving

Not sure which type of cocoa powder you prefer? To decide, you could make the same cake (or brownies or hot cocoa) using each kind for a side-by-side test—and, of course, do as I did as a child and taste some right off your finger.

---

# POWDER PLAY

Natural, Dutch process, and black—we've rounded up the top cocoa powders to make all of your chocolaty dreams come true

## Valrhona Cocoa Powder 100%

This high-quality Dutch process variety imparts a deep chocolate flavor

[valrhona-chocolate.com](http://valrhona-chocolate.com); \$12.99 for 8.82 ounces

## Guitard Cocoa Rouge

As its name suggests, the strong, bittersweet Dutch process powder has a redder-than-average hue

[guitard.com](http://guitard.com); \$7.99 for 8 ounces

## Hershey's Cocoa

Perhaps the best-known (and least expensive) brand in the biz, Hershey's naturally unsweetened is a consistent, nostalgia-filled favorite.

[hersheys.com](http://hersheys.com); \$5.29 for 8 ounces

## Pernigotti Cocoa

If this Italian-made, smooth Dutch process powder is good enough for Ina Garten, it's good enough for us.

[williams-sonoma.com](http://williams-sonoma.com); \$22.95 for 12 ounces

## King Arthur Flour Black Cocoa

A little of this super-rich, extra alkalized version goes a long way to making the darkest of desserts.

[kingarthurfLOUR.com](http://kingarthurfLOUR.com); \$9.95 for 12 ounces





#### BAKE WITH COCOA

In this issue, don't miss

- Chocolate Ice Cream, page 42
- Black Cocoa Brownies, page 62
- Black Cocoa Sandwich Cookies, page 63
- Flourless Black Cocoa Cake, page 65
- Vietnamese Coffee Cake, page 65
- Black Cocoa Kouign Amann, page 66
- Black Cocoa Banana Bread, page 105





# THE COOKIES — OF — *Summer*

FROM A SNICKERDOODLE-SABLÉ HYBRID TO A  
CAMPARI-GLAZED STRAWBERRY STUNNER, WE'RE  
SHARING THIS SEASON'S ESSENTIAL COOKIES

PHOTOGRAPHY BY MATT ARMENDARIZ / RECIPE DEVELOPMENT  
AND FOOD STYLING BY MAR AN COOPER CARNS













Summer Berry Crumb Bars  
page 38

## SNICKERDOODLE SABLÉS

Makes about 24

*A sophisticated spin on the classic American cookie, this recipe delivers the buttery cinnamon flavor you love in a crumbly French shortbread. Instead of just rolling the dough in cinnamon and sugar like the standard snickerdoodle recipe requires, we incorporate the ingredients into the dough, brush with egg yolk, and dip them in cinnamon and sugar again before baking*

- $\frac{3}{4}$  cup (133 grams) granulated sugar
- 2 teaspoons (4 grams) ground cinnamon
- 1 cup (227 grams) unsalted butter, softened
- $\frac{1}{2}$  cup (40 grams) confectioners' sugar

- $\frac{1}{2}$  teaspoon (1.5 grams) fine sea salt
- 2 large egg yolks (37 grams), divided
- 1 teaspoon (4 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour

1. In a small bowl, combine granulated sugar and cinnamon
2. In the bowl of stand mixer fitted with the paddle attachment, beat butter at medium speed just until creamy. Add  $\frac{1}{4}$  cup cinnamon sugar, confectioners' sugar, and salt, and beat until smooth, about 1 minute, stopping to scrape sides of bowl. Add 1 egg yolk (18.5 grams) and vanilla, and beat for 1 minute. With mixer on low speed, add flour, beating just until combined

3. Turn out dough onto a lightly floured surface. Press and knead until dough comes together. Divide dough in half, and roll each half into a 7-inch log. Wrap logs in plastic wrap, and refrigerate for at least 4 hours or up to 2 days.
4. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
5. Using a sharp knife, cut dough into  $\frac{1}{2}$ -inch-thick rounds. Brush top of rounds with remaining 1 egg yolk (18.5 grams), and dip in remaining cinnamon sugar. Place rounds 2 inches apart on prepared pans.
6. Bake, rotating pans once, until golden, 18 to 22 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.







**PRO TIP**

To get photo-worthy cookies like the ones shown, press a few chocolate chunks and marshmallow bits onto the exterior of each dough ball right before popping them in the oven

## S'MORES CHOCOLATE CHUNK COOKIES

Makes about 30

*We fused all the flavors of the classic campfire treat into one dough. In the mood for ice cream sandwiches? Vanilla bean, rocky road, and fudge will all be delicious sandwiched between these chewy yet crispy-in-the-right-places cookie*

- $\frac{1}{2}$  cup (170 grams) unsalted butter, softened
- 1 cup (220 grams) firmly packed dark brown sugar
- $\frac{1}{2}$  cup (67 grams) granulated sugar
- 2 large eggs (100 grams)
- 2 teaspoons (8 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- 1 cup (130 grams) graham cracker crumbs
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- $1\frac{1}{2}$  (12-ounce) packages (408 grams) chocolate chunks (about  $2\frac{1}{2}$  cups)
- 1 cup (51 grams) miniature marshmallows bits\*

1. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, about 2 minutes,

stopping to scrape sides of bowl. Add eggs and vanilla, beating until combined.

3. In a medium bowl, whisk together flour, graham cracker crumbs, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Beat in chocolate and marshmallow bits just until combined. Working in 2 batches, drop dough by 2 tablespoonfuls 2 inches apart onto prepared pans.

4. Bake until desired degree of doneness, 10 to 14 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

*\*We used Jet-Puffed Marshmallow Bits, a smaller, more dehydrated marshmallow product than regular miniature marshmallows. Do not use regular miniature marshmallows in this recipe. They will melt and burn.*





## TROPICAL MERINGUE CLOUDS

Makes 18 to 24

*Beautifully light, chewy, and crispy meringues are swirled with the preserves of one of our favorite summer stone fruits: mango. Any kind of preserves will work—just be sure to strain out the large pieces of fruit so it easily flows through the meringue to create artful patterns.*

- $\frac{1}{4}$  cup (240 grams) mango preserves\*
- 4 large egg whites (120 grams), room temperature
- $\frac{1}{4}$  teaspoon cream of tartar
- $\frac{1}{8}$  teaspoon kosher salt
- 1 cup (200 grams) granulated sugar
- 1 tablespoon (8 grams) cornstarch
- $\frac{1}{4}$  teaspoon (1 gram) vanilla extract
- $\frac{1}{4}$  teaspoon (1 gram) coconut extract

1. Preheat oven to 225°F (107°C). Line 2 baking sheets with parchment paper.
2. In a small microwave-safe bowl, microwave preserves on high until warmed and melted, 1 to 1½ minutes. Pour through a fine-mesh sieve, discarding solids. Set aside.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-high speed for 1 minute. Add cream of tartar and salt, beating until combined.
4. In a small bowl, whisk together sugar and cornstarch. With mixer running, add sugar mixture, 1 tablespoon at a time, beating until glossy stiff peaks form and sugar is dissolved. (Do not overbeat.) Beat in extracts.
5. Scoop 4 to 5 rounded spoonfuls meringue mixture (about 3 tablespoons each), and drop about 1½ inches apart onto prepared pans. Drizzle  $\frac{1}{4}$  teaspoon preserves onto each cookie. Swirl preserves lightly with a wooden pick. Repeat procedure until all meringue is used.
6. Bake until pale golden and outsides have formed a crust, 1 hour and 15 minutes to 1 hour and 25 minutes. Turn oven off, and let meringues stand in oven with door closed and light on for 12 hours. Store in an airtight container for up to 3 days.

*\*We suggest using Goya Mango Jam or Bonne Maman Mango Peach Preserves*

## SUMMER BERRY CRUMB BARS

Makes 15 to 20 servings

*To brighten up these picnic-perfect bars even more, we add fresh lime juice to the batter for a citrusy sweet-tart kick. Customize with your own mix of available farmers' market berries or try pitted fresh cherries, too, for equally delicious results*

- 3 cups (375 grams) all-purpose flour
- 1½ cups (267 grams) granulated sugar, divided
- 1 tablespoon (3 grams) lime zest
- 1 teaspoon (5 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- 1 cup (227 grams) cold unsalted butter, cubed
- 1 large egg (50 grams), lightly beaten
- 1½ tablespoons (12 grams) cornstarch
- 2 cups (260 grams) fresh raspberries
- 1 cup (147 grams) chopped fresh strawberries
- 1 cup (160 grams) fresh blackberries
- 1 cup (170 grams) fresh blueberries
- 3 tablespoons (15 grams) fresh lime juice
- 1 teaspoon (4 grams) vanilla extract

1. Preheat oven to 375°F (190°C). Lightly grease a 13x9-inch baking pan; line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, stir together flour, 1 cup (200 grams) sugar, zest, baking powder, and salt. Using a pastry blender, cut in cold butter until pea-size pieces remain. Using a fork, stir in egg until blended and mixture is crumbly. Reserve 1½ cups dough, and refrigerate. Press remaining 3½ cups dough into bottom of prepared pan.
3. Bake for 30 minutes
4. In a large bowl, stir together cornstarch and remaining ½ cup (67 grams) sugar. Gently fold in berries, lime juice, and vanilla until combined. Scatter berry mixture over prepared crust. Crumble reserved 1½ cups chilled dough over berries, pressing to form small clumps.
5. Bake until top is golden, about 30 minutes more. Let cool completely. Refrigerate overnight. Using excess parchment as handles, remove from pan, and cut into bars.

## GLAZED CAMPARI & STRAWBERRY COOKIES

Makes about 30

*If you love a Negroni (the ultimate stiff summer cocktail), this will be your signature summer cookie.*

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 2 large egg whites (60 grams)
- 2 tablespoons (30 grams) plus 2 teaspoons (10 grams) heavy whipping cream, divided
- 1 tablespoon (9 grams) grapefruit zest
- 1 teaspoon (4 grams) vanilla extract
- 2¼ cups (344 grams) cake flour
- 2 teaspoons (10 grams) baking powder
- 1¼ teaspoons (3.75 grams) kosher salt
- 1 (0.8-ounce) package (16 grams) freeze-dried strawberries, chopped (about 1 cup)
- 1 to 1¼ cups (120 to 150 grams) confectioners' sugar
- 2 tablespoons (30 grams) Campari

1. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until creamy, about 2 minutes, stopping to scrape sides of bowl. Add egg whites, 2 tablespoons (30 grams) cream, zest, and vanilla, beating until well combined.
3. In a medium bowl, stir together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in strawberries until combined. Using a 2-tablespoon scoop, scoop dough into rounds, and place about 2½ inches apart on prepared pans
4. Bake, rotating pans once, until puffed and pale golden, 14 to 16 minutes. Let cool completely on pans on wire racks
5. In a small bowl, whisk together 1 cup (120 grams) confectioners' sugar, Campari, and remaining 2 teaspoons (10 grams) cream until smooth. Add remaining ¼ cup (30 grams) confectioners' sugar, if needed. Dip or drizzle glaze over top of cooled cookies. Let stand until set, about 30 minutes.

## OATMEAL CHERRY WALNUT COOKIES

Makes about 24

*Who needs raisins when you can have a much bigger, even sweeter flavor impact with plump dried cherries? If walnuts are not your jam, pecans or hazelnuts are great substitutes. Be sure to toast the nuts for optimal flavor. Baking at 350°F (180°C) until the nuts smell slightly fragrant, about 8 minutes, will do the trick.*

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 1 cup (220 grams) firmly packed dark brown sugar
- 2 large eggs (100 grams)
- 2 teaspoons (8 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ¾ teaspoon (1.5 grams) ground cinnamon
- ½ teaspoon (1 gram) ground nutmeg
- 3 cups (240 grams) old-fashioned oats
- 1½ cups (192 grams) dried cherries, coarsely chopped
- 1½ cups (170 grams) coarsely chopped toasted walnuts

1. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, about 2 minutes, stopping to scrape sides of bowl. Add eggs and vanilla, beating until combined.
3. In a medium bowl, stir together flour, baking soda, baking powder, salt, cinnamon, and nutmeg. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Beat in oats, cherries, and walnuts. Working in 2 batches, drop dough by 3 tablespoonfuls 2 inches apart onto prepared pans. (For picture-perfect cookies, press a few walnuts and cherries onto exterior of each dough ball.)
4. Bake, rotating pans once, until golden but still slightly soft in center, 15 to 18 minutes. Let cool on pans for 3 minutes. Remove from pans, and let cool completely on wire racks. 🍪





# HALF DESS

HERPETOLOGICAL  
MUSEUMS & ZOOLOGICAL  
GARDENS OF THE  
UNITED STATES  
AND CANADA  
AND THE  
MUSEUM OF  
NATURAL HISTORY  
OF THE  
SMITHSONIAN INSTITUTION



# BAKED ERTS



## BAKED ALASKA

Makes 1 (9-inch) dessert

*One of the most famous half-baked desserts, the Baked Alaska was actually created in New York. In 1867, the head chef at the illustrious Delmonico's restaurant designed a new cake to celebrate the United States' purchase of Alaska from the Russians. In our Neapolitan version, dramatic peaks of torched meringue encase a medley of chocolate, strawberry, and vanilla ice creams. For this recipe, you will have leftover ice cream of each flavor if you make the following recipes from scratch—lucky you.*

Vanilla Sponge Cake (recipe follows)

3¼ cups (627 grams) Strawberry Ice Cream (recipe follows)

2 cups (456 grams) Vanilla Ice Cream (recipe follows)

1½ cups (342 grams) Chocolate Ice Cream (recipe follows)

Meringue (recipe follows)

1. Remove bowl or mold with Vanilla Sponge Cake from freezer; spread softened Strawberry Ice Cream into and up sides of cake layer. Cover with a piece of plastic wrap, pressing wrap directly onto surface. Use a slightly smaller bowl to help shape first ice cream layer. Freeze until firm, 1 to 2 hours.

2. Repeat procedure with Vanilla Ice Cream and Chocolate Ice Cream. Place round cake layer on top, and cover with plastic wrap. Freeze overnight.

3. Invert Baked Alaska onto a serving plate. Remove all plastic wrap, and cover with Meringue. Using a kitchen torch, brown Meringue. Serve immediately, or cover and freeze for up to 6 months. Remove from freezer 5 minutes before serving. Use a long chef's knife dipped in warm water to cut into wedges.

**Note:** You can substitute high-quality ice cream for homemade ice cream. Leftover ice cream will keep in freezer for up to 4 months in a plastic airtight container.



## VANILLA SPONGE CAKE

Makes 1 (10x5-inch) jelly-roll pan and 1 (9-inch) round

- 6 large eggs (300 grams), separated
- 1 cup (200 grams) superfine caster sugar, divided, plus more for sprinkling
- 1½ teaspoons (6 grams) vanilla extract
- ¼ teaspoon cream of tartar
- 1½ cups (188 grams) all-purpose flour, sifted

1. Preheat oven to 375°F (190°C). Line a 10x5-inch jelly-roll pan with parchment paper, letting excess extend over sides of pan. Line bottom of a 9-inch round cake pan with parchment paper.
2. In a large bowl, whisk together egg yolks and ¾ cup (150 grams) caster sugar until pale and thickened; whisk in vanilla.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at high speed until soft peaks form. Gradually add remaining ¼ cup (50 grams) caster sugar, beating until glossy stiff peaks form.
4. Fold half of flour into yolk mixture. Fold in one-fourth of egg whites. Fold in remaining flour; fold in remaining egg whites. Spread 2 cups (228 grams) batter in prepared round cake pan; spread remaining batter in prepared jelly-roll pan.
5. Bake round cake layer for 10 minutes, and bake jelly-roll layer for 15 minutes. Let round cake layer cool completely on a wire rack.
6. Line inside of 9-inch round bowl or mold with plastic wrap. Turn mold upside down on a work surface. Sprinkle a tea towel with caster sugar. Turn out warm jelly-roll layer onto prepared towel. Top with another tea towel, and gently place over top of upside-down bowl to shape and let cool completely.
7. Remove top tea towel, and gently lift cake off of bowl. Invert lined bowl right-side up, and gently lower cake into bowl. Gently push cake down into bowl; trim edges, reserving scraps. Use scraps to fill in two sides that dip down into bowl; trim edges. Cover with plastic wrap, and freeze overnight.

## VANILLA ICE CREAM

Makes 5 cups

- 1½ cups (420 grams) heavy whipping cream
- 1½ cups (300 grams) whole milk
- ½ cup (170 grams) light corn syrup
- ½ cup (100 grams) granulated sugar, divided
- 1 tablespoon (18 grams) vanilla bean paste

- ¼ teaspoon kosher salt
- 6 large egg yolks (112 grams)

1. Line an 8- or 9-inch square metal cake pan with plastic wrap; place in freezer.
2. In a medium saucepan, combine cream, milk, corn syrup, ½ cup (50 grams) sugar, vanilla bean paste, and salt. Heat over medium-high heat, stirring occasionally, until a candy thermometer registers 170°F (77°C). Remove from heat.
3. In a medium bowl, whisk together egg yolks and remaining ½ cup (50 grams) sugar. Add 1 cup hot cream mixture to egg mixture, whisking constantly. Add egg mixture to remaining hot cream mixture in pan, whisking to combine. Cook over medium-low heat until mixture is thickened and a candy thermometer registers 180°F (82°C), 7 to 10 minutes. Immediately pour custard into a large bowl, and let cool until no longer steaming, 10 to 20 minutes.
4. Transfer 1 cup mixture to a jar with a tight-fitting lid. Place remaining mixture in a large jar with a tight-fitting lid. Refrigerate large jar and freeze small jar for at least 6 hours or up to 24 hours.
5. Remove frozen base from freezer, and let stand at room temperature for 10 minutes. Scrape frozen base into a large bowl; add refrigerated base, and stir occasionally until frozen base is dissolved. Transfer mixture to an ice cream maker, and churn until soft serve consistency, about 20 minutes.
6. Transfer ice cream to prepared pan, and press plastic wrap directly onto surface. Freeze overnight. Remove from freezer, and let stand at room temperature for 10 minutes to soften.

## STRAWBERRY ICE CREAM

Makes 5 cups

- 1 cup (25 grams) freeze-dried strawberries
  - ½ cup (120 grams) water
  - ½ cup (160 grams) strawberry preserves
- Vanilla Ice Cream (recipe precedes)

1. In the container of a blender, blend freeze-dried strawberries until they reach a powder consistency; remove from container.
2. Place ½ cup (120 grams) water, preserves, and ½ cup (26 grams) strawberry powder in container, and blend until smooth. Prepare Vanilla Ice Cream as directed, adding strawberry mixture with cream mixture. Proceed as directed.

## CHOCOLATE ICE CREAM

Makes 5 cups

Vanilla Ice Cream (recipe precedes)

- ¾ cup (64 grams) unsweetened cocoa powder
- ½ cup (85 grams) chopped 62% cacao bittersweet chocolate

1. Prepare Vanilla Ice Cream as directed, adding cocoa with cream mixture. Once custard has cooked, add chopped chocolate, whisking to combine. Proceed as directed.

### PRO TIP

Freezing our ice cream custard 6 hours before churning may seem like overkill, but trust us. Ensuring that your custard is extremely cold before going into the ice cream maker keeps ice crystals from forming and results in the creamiest, dreamiest ice cream texture.

## MERINGUE

Makes about 4 cups

- 1 cup plus 3 tablespoons (236 grams) granulated sugar, divided
- ½ cup (80 grams) water
- 3 large egg whites (90 grams)
- ¼ teaspoon kosher salt

1. In a medium saucepan, heat 1 cup plus 1 tablespoon (212 grams) sugar and ½ cup (80 grams) water over high heat until a candy thermometer registers 240°F (116°C).
2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and salt at medium speed until foamy. Add remaining 2 tablespoons (24 grams) sugar, beating until combined. Increase mixer speed to high. Gradually add sugar syrup, beating until a stiff meringue forms, 4 to 5 minutes.

## PLAN IT OUT

**Day 1:** Make ice cream bases. Refrigerate and freeze for 6 hours. Churn. Freeze overnight.

**Day 2:** Make Vanilla Sponge Cake Assemble Baked Alaska. Freeze overnight

**Day 3:** Make and cover with Meringue. Serve.



## CONFETTI ICE CREAM CAKE

Makes 1 (9-inch) cake

*This beauty was inspired by pastry chef Christina Tosi's funfetti Birthday Cake served at New York City's Momofuku Milk Bar. Maraschino cherries are for more than just topping a sundae. We flavor our Vanilla Ice Cream with the sweetened fruit because a cake this vibrant needs an ice cream that can keep up. Use your leftover Confetti Cake scraps for birthday cake milkshakes, or use your hands to shape into little balls for a streusel-like garnish to pile on top of the cake.*

**Confetti Cake** (recipe follows)

**5 cups (1,140 grams) Maraschino Cherry Ice Cream** (recipe follows)

**Sweetened Whipped Cream** (recipe follows)

**Garnish:** sprinkles

1. Line a tall-sided 9-inch round springform pan with plastic wrap.
2. Gently place 1 Confetti Cake layer in prepared pan. Remove Maraschino Cherry Ice Cream layer from freezer, and place on top of cake layer. Top with remaining Confetti Cake layer, and cover with plastic wrap. Freeze overnight.
3. Remove cake from pan, and remove plastic wrap. Top with Sweetened Whipped Cream. Garnish with sprinkles, if desired. Serve immediately, or wrap in plastic wrap, and freeze for up to 3 months. (If you plan on freezing, wait to top with Sweetened Whipped Cream until ready to serve.) Remove from freezer 5 minutes before serving. Use a long chef knife dipped in warm water to cut into wedges.

### CONFETTI CAKE

Makes 2 (9-inch) cake layers

- 1 cup (227 grams) unsalted butter, softened
- 2½ cups (450 grams) granulated sugar
- 1 teaspoon (4 grams) vanilla extract

- ¼ teaspoon (2 grams) almond extract
- 3½ cups (437 grams) cake flour
- 1 tablespoon (15 grams) baking powder
- ¼ teaspoon kosher salt
- 1 cup (240 grams) whole buttermilk
- ¼ cup (83 grams) sprinkles\*
- 8 large egg whites (240 grams)

1. Preheat oven to 350°F (180°C). Butter and flour a 16.25x11.25 half sheet pan\*\*; line pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in extracts.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Add sprinkles, beating just until combined. Transfer batter to a large bowl; set aside.
4. Clean bowl of stand mixer. Using the whisk attachment, beat egg whites at high speed until stiff peaks form. Gently fold egg whites into batter in thirds. Pour batter into prepared pan.
5. Bake, rotating pan halfway through baking, until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool completely in pan. Using a 9-inch parchment round as a guide, cut one cake layer from far right side of pan, avoiding edges of cake. Fold parchment circle in half, and cut two half-circle layers from far left side of pan. (The two half-circle layers will fit as the bottom layer in springform pan during assembly.)

*\*We used Betty Crocker Rainbow Sprinkles. These sprinkles' colors don't bleed when stirred into the cake batter*

*\*\*We used Nordic Ware's Baker's Half Sheet pan, available on [nordicware.com](http://nordicware.com).*

## MARASCHINO CHERRY ICE CREAM

Makes 5 cups

- 5 cups (1,140) Vanilla Ice Cream (recipe on page 42)
- 1 cup (204 grams) chopped drained maraschino cherries
- 2 tablespoons (26 grams) maraschino cherry juice

1. Line a 9-inch round metal cake pan with plastic wrap; place in freezer.
2. Prepare Vanilla Ice Cream as directed, adding cherries and juice with cream mixture. Proceed as directed.

**Note:** You can substitute high-quality ice cream for homemade ice cream. Leftover ice cream will keep in freezer for up to 4 months in a plastic airtight container.

### SWEETENED WHIPPED CREAM

Makes about 3 cups

- 1½ cups (360 grams) heavy whipping cream
- ½ cup (60 grams) confectioners' sugar

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream and confectioners' sugar at medium speed until stiff peaks form. Use immediately.

### PLAN IT OUT

**Day 1:** Make Maraschino Cherry Ice Cream base. Freeze overnight.

**Day 2:** Churn ice cream. Freeze for at least 6 hours. Bake Confetti Cake. Assemble Confetti Ice Cream Cake. Freeze for at least 4 hours. Top with Sweetened Whipped Cream. Serve.





## FROSÉ BOMBE GLACÉE

Makes 1 (9-inch) bombe

*Frosé. All. Day. We made sorbet with your favorite rose-hued sipper and let it take center stage in our take on la bombe glacée, a classic frozen French dessert that resembles a cannonball (hence the name). We brush the Citrus Genoise layers in rosé once they're out of the oven, which not only strengthens the overall flavor but keeps them extra tender even when frozen*

**4 cups (1,030 grams) Rosé Sorbet (recipe follows)**

**Citrus Genoise (recipe follows)**

**Chocolate Glaze (recipe follows)**

1. Prepare Rosé Sorbet, and freeze overnight. Prepare Citrus Genoise. Place cake layer on top of sorbet layer in mold. Wrap in plastic wrap, and return to freezer for at least 6 hours.
2. Line a rimmed sheet pan with plastic wrap; top with a wire rack.
3. Invert frozen bombe onto wire rack, and remove plastic wrap. Using a serrated knife, trim cake edges so they are flush with edges

of sorbet. Quickly pour warm Chocolate Glaze over bombe all at once. (Because of how quickly the glaze sets, it is crucial that you pour all the glaze on in one fluid motion.) Tap pan on counter a few times to ensure an even cover.

**4.** Using 2 large spatulas, transfer bombe to a serving plate. Serve immediately, or place on a cardboard round, and return to freezer uncovered. Remove from freezer 5 minutes before serving. Use a long chef's knife dipped in warm water to cut into wedges.

**Note:** With red grapes as its fruit base, our Rosé Sorbet is hard to beat. You can substitute with a high-quality frosé sorbet or raspberry sherbet. We like Jeni's Frosé Sorbet, available on [jeniis.com](http://jeniis.com) and at select grocery stores. (You'll need to order 2 pints of it.)

### ROSÉ SORBET

Makes 4 cups

- 2¼ cups (540 grams) dry rosé, divided**
- ¼ cup (180 grams) water**
- 1 teaspoon (3 grams) low-sugar or no-sugar-needed fruit pectin**
- ¼ teaspoon kosher salt**
- 3½ cups (550 grams) red seedless grapes**
- 2 medium Bartlett pears (360 grams), chopped**
- ¼ cup (100 grams) granulated sugar**
- ¼ cup (113 grams) light corn syrup**

1. In a small saucepan, boil 2 cups (480 grams) rosé over medium-high heat until reduced to ¼ cup, 30 to 40 minutes. Pour into a small bowl; let cool.
2. In same saucepan, heat ¾ cup (180 grams) water, pectin, salt, and remaining ¼ cup (60 grams) rosé over medium-high heat. Cook, stirring occasionally, until pectin is dissolved, about 5 minutes. Remove from heat, and let cool for 10 minutes.
3. Line a 9-inch round bowl\* or mold with plastic wrap, and place in freezer.
4. In the work bowl of a food processor, place water mixture, grapes, pears, sugar, and corn syrup; process until smooth, about 30 seconds. Strain mixture through a fine-mesh sieve, pressing to extract as much liquid as possible. Stir in rosé reduction. Transfer 1 cup mixture to a jar with a tight-fitting lid. Place remaining mixture in a large jar with a tight-fitting lid. Refrigerate large jar and freeze small jar for at least 4 hours or up to 24 hours.
5. Remove frozen small jar from freezer, and let stand at room temperature for 10 minutes. Scrape frozen base into a large bowl; add refrigerated base, and stir occasionally until frozen base is dissolved. Transfer mixture to an

ice cream maker, and churn until color lightens, about 20 minutes.

**6.** Transfer rosé mixture to prepared bowl or mold. Freeze overnight. (To keep your bowl level in the freezer, place a round cookie cutter underneath to stabilize it.)

*\*To get a perfectly round dome, we used Fat Daddio's Aluminum Hemisphere Pan with a 9-inch width, available on [fatdaddios.com](http://fatdaddios.com).*

### CITRUS GENOISE

Makes 1 (9-inch) cake layer

- 3 large eggs (150 grams)**
- ½ cup (100 grams) granulated sugar**
- ½ teaspoon orange zest**
- ½ teaspoon (2 grams) vanilla extract**
- ¼ teaspoon kosher salt**
- ½ cup plus 1 tablespoon (69 grams) cake flour**
- 5 tablespoons (40 grams) cornstarch**
- 3 tablespoons (42 grams) unsalted butter, melted**
- ¼ cup (50 grams) dry rosé**

1. Preheat oven to 350°F (180°C). Line bottom of a 9-inch round cake pan with parchment paper.
2. In the bowl of a stand mixer, whisk together eggs, sugar, zest, vanilla, and salt over a saucepan of simmering water until a candy thermometer registers 110°F (43°C), about 3 minutes. Carefully transfer bowl to stand mixer; using the whisk attachment, beat at high speed until pale yellow and tripled in size, about 3 minutes.
3. In a small bowl, sift together flour and cornstarch. Fold flour mixture into batter.
4. Transfer 1 cup (110 grams) batter to a medium bowl; add melted butter, whisking to combine. Fold butter mixture into remaining batter. Spoon batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, about 15 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Brush rosé onto cake layer.

### CHOCOLATE GLAZE

Makes 1 cup

- 2 (4-ounce) bars (227 grams) 60% cacao bittersweet chocolate, chopped**
- ¼ cup (113 grams) unsalted butter**
- 3 tablespoons (63 grams) light corn syrup**

1. In the top of a double boiler, combine all ingredients. Heat over simmering water, stirring frequently, until melted. Let cool to 100°F (37°C) before glazing bombe.

## PLAN IT OUT

**Day 1:** Make the *Rosé Sorbet* base in morning. Refrigerate and freeze for 6 hours. Churn *Rosé Sorbet*. Freeze overnight.

**Day 2:** Make *Citrus Genoise*. Assemble bombe. Freeze for 6 hours. Glaze, and serve. 🍷

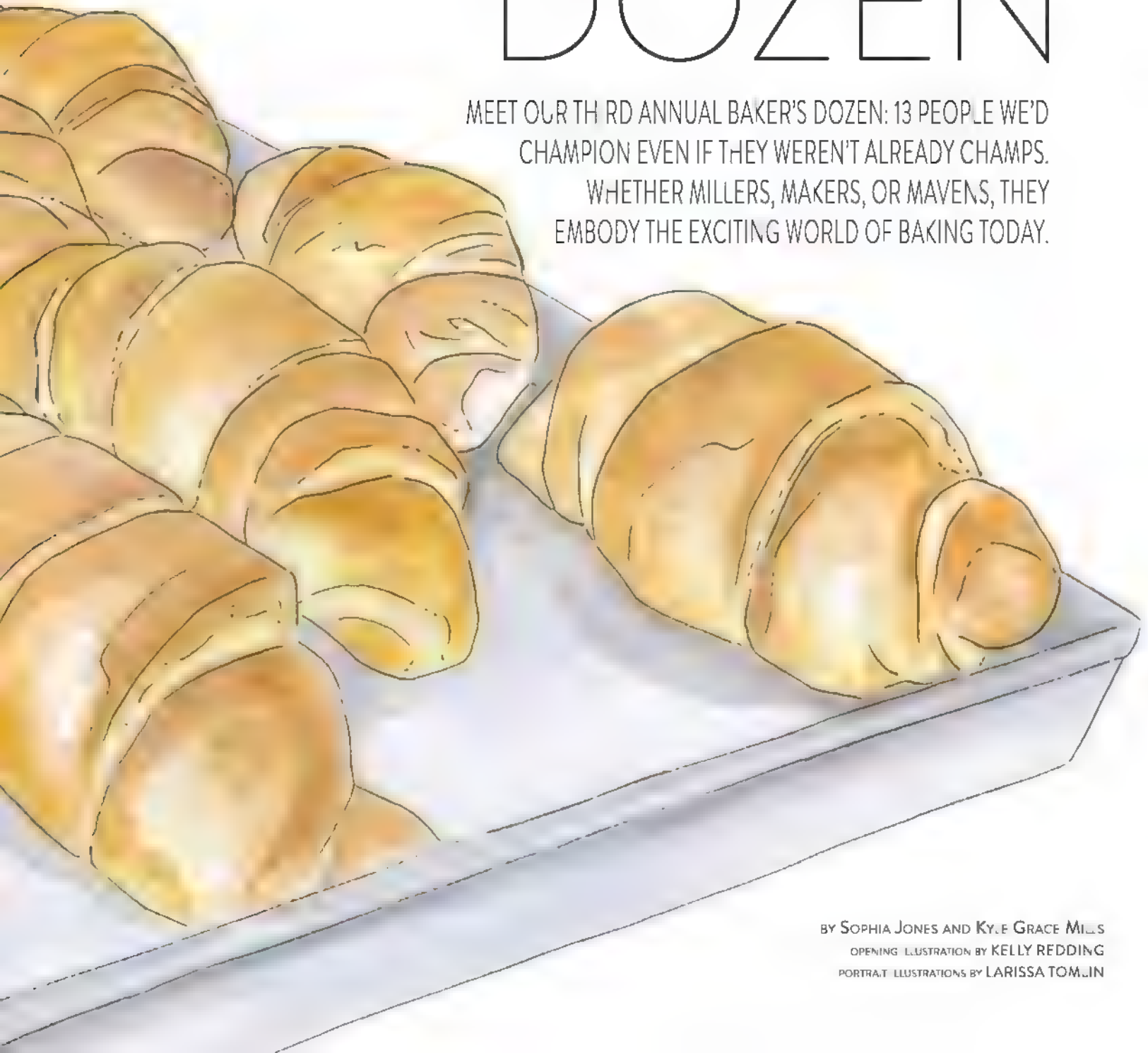






# 2018 *Baker's* DOZEN

MEET OUR THIRD ANNUAL BAKER'S DOZEN: 13 PEOPLE WE'D  
CHAMPION EVEN IF THEY WEREN'T ALREADY CHAMPS.  
WHETHER MILLERS, MAKERS, OR MAVENS, THEY  
EMBODY THE EXCITING WORLD OF BAKING TODAY.



BY SOPHIA JONES AND KYLE GRACE MILLS  
OPENING ILLUSTRATION BY KELLY REDDING  
PORTRAIT ILLUSTRATIONS BY LARISSA TOMLIN



## *The Blogger* ERIN CLARKSON

Blogger | Brooklyn, New York

[cloudykitchen.com](http://cloudykitchen.com)

Follow on Instagram: [@cloudykitchen](https://www.instagram.com/cloudykitchen)

*Cloudy Kitchen* is this year's baking blog to follow. Erin Clarkson brings honesty and a sense of humor to every recipe on her bright, simple site. The New Zealand native, a geologist by trade, created the blog in 2015 as a way of coping with homesickness after moving to America with her husband, who designs light installations inspired by cloud formations, hence the name of her blog. Growing up in New Zealand, Erin was raised with the mentality that everything was to be made from scratch. She attributes her willingness to tackle even the most intimidating of recipes to this mindset. From yeast bread to macarons, she'll tell you if she slipped up and what may trip you up, too. "I feel like a lot of people kind of change their personalities on the internet, and I've never wanted to do that," Erin says. This Kiwi is refreshing, real, and relatable.





## The Artist MOLLY REEDER

Illustrator | Maui, Hawaii

[mollyreeder.com](http://mollyreeder.com)

Follow on Instagram. @mollyreeder

Baker and artist Molly Reeder's illustrations represent the creative intersection of food and art. With high-quality recycled paper and graphite pencil, Molly renders every vivid detail of her subject—from the tiny holes in the crumb of a sourdough cross section to the thin streams of ganache cascading down a drip cake. "Our world is so saturated with photography right now, I like to draw baked goods to capture them through a different lens," Molly says. The best part? You can purchase her prints of baked goods or her kitchen drawing series (in-kitchen portraits of people) to hang or use as recipe cards or postcards.



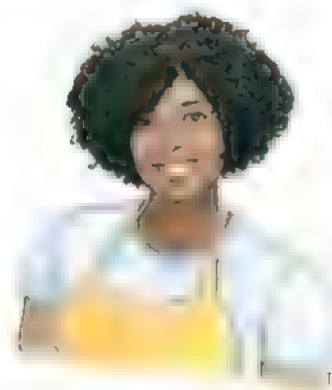
## The Quiet Champion VALLERY LOMAS

Winner of *The Great American Baking Show*, Season 3

New York City, New York

[foodieinnewyork.com](http://foodieinnewyork.com)

Follow on Instagram. @foodieinnewyork



Despite having legitimate bragging rights as one of America's best home bakers and the winner of the third season of *The Great American Baking Show*, lawyer Vallery Lomas remains a hidden gem of the baking world. Two episodes into the show that should have made Vallery a home baking star, judge Johnny Iuzzini was accused of sexual harassment by multiple former employees. ABC pulled the show, and Vallery's moment in the spotlight was cut short. Of the four hour-long episodes remaining in the season, only a 90-second video announcing Vallery as the winner was released. But trials reveal the mettle of a person better than triumphs. Vallery's achievement didn't evaporate with the show. She continues to put gorgeous content on her blog, *Foodie in New York*, documenting and photographing what she does best: baking. "I'm not going to sell myself short. I accomplished something special. And even in this moment, thinking about what I can do, I'm more hopeful than ever," she says. Meanwhile, she's keeping it sweet, hold the bitter.



## The Sweet Samaritan TAN JAKWANI

Head of Syrian Sweets Exchange | Phoenix, Arizona

[syriansweetsaz.com](http://syriansweetsaz.com)

In today's culture, how do immigrants and refugees find a sense of home? If they come to Phoenix, Arizona, they can count on Tan Jakwani to help. She's head of the Syrian Sweets Exchange, a program that helps Syrian refugees bake in order to rebuild their lives. Sprung from the Syrian Refugee Connection program, Tan's group includes over 25 home bakers, all of them Syrian refugees new to America but intimately familiar with the art of pastry. By selling traditional Syrian sweets like baklava and mamoul at synagogues, churches, bookstores, and schools, the benefits of their bake sales go beyond a short-term financial gain. "We want to introduce these people to their new neighbors and give them real work experience and confidence to start a career of their own," Tan says. She acutely understands the impact neighborly kindness has on new refugees: Her father, a refugee from the Vietnam War, was able to relocate his family to Arizona thanks in large part to the support he received from his adopted community. Tan hopes the program will open one more channel into the American dream. "What better way to bridge that gap between cultures than through sweets?" she asks. Get involved by volunteering for the Syrian Sweets Exchange ([syriansweetsaz.com/volunteer/](http://syriansweetsaz.com/volunteer/)) or find out how to help refugees in your own state ([therefugeecenter.org/help-refugees/](http://therefugeecenter.org/help-refugees/)).



## The Instagram Star LAUREN KO

Pie Art st | Seattle, Washington

[lokokitchen.com](http://lokokitchen.com)

Follow on Instagram @lokokitchen



Lauren Ko's high-concept pie design is the kind of viral phenomenon we can get behind. Lauren launched her pie-focused Instagram account (@lokokitchen) in late August 2017 with a modest 200 followers. Now, she is well over the 177,000 mark, and her avant-garde creations have been featured by everyone from *Vogue* and BuzzFeed to local Seattle news outlets. Lauren recently decided to pursue a career in pie full-time and continues to share her colorful and geometric creations on Instagram.

Lauren breaks down how to create her signature "spoke" crust design, the first "string art" inspired pie she posted, which remains her favorite to date.

**STEP 1:** While the filled bottom crust rests in the refrigerator, roll out dough to create the lattice. Use a ruler and a rolling pastry cutter to cut dough into thin strips. (The golden rule for pie baking is to keep everything cool at every step. Try to handle your dough minimally. If it starts to get warm, pop it back into the refrigerator.)

**STEP 2:** Place a round ring cutter in the center of the pie to use as a point of reference. Layer dough strips around the ring mold until the surface of the pie is covered.

**STEP 3:** Remove the ring mold, fill the center with more fruit, and then stick the pie in the refrigerator to chill for an hour or two before baking. Make sure it's thoroughly chilled before you bake to ensure the design will stay intact while baking.



## The Bread Revivalist

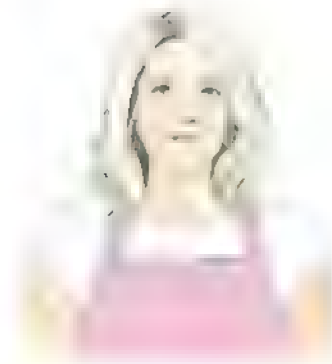
### GRAISON GILL

Owner of Bellegarde Bakery | New Orleans, Louisiana

[bellegardebakery.com](http://bellegardebakery.com)

Follow on Instagram @bellegardebakery

Most people associate New Orleans bread with the long French bread loaves perfect for a po' boy; Graison Gill of Bellegarde Bakery would like them to look deeper—all the way back to the dawn of New Orleans. In the early 1700s, dark-crust, earthy loaves of bread, hearth-baked and hand-milled from local grains, were the order of the day. The secret to this Old World-style bread lies in baking with the regional ingredients, the same materials that were on hand 300 years ago. Graison is a fanatic for using local resources, whether its salt mined from nearby Avery Island or heirloom wheat grown in-state. The latter ingredient has proven to be a unique obstacle. Louisiana's agriculture is dominated by commercial cash crops, and investing in better-quality wheat requires more support than one artisan bakery can give. Graison hopes to jumpstart change with a two-pronged agenda, focusing on bettering education and research—in the form of a partnership with Louisiana State University's agricultural school—and facilitating greater government aid toward farming heirloom grains. It's a long road ahead, but as is the case with most other crusaders, Graison's dogged obsession is our gain.



## The Healer

### JULIE JONES

Cookbook Author | Carlisle, England

Follow on Instagram @julie.jonesuk

Baking is a source of comfort to many—a tool to combat anxiety, stress, and even depression. In that regard, Julie Jones's story is a common one: a woman who made baking her refuge while she dealt with her mother's battle with Alzheimer's. What she discovered when she began baking with her mom changed the narrative. For Julie's mother, baking—kneading dough, whipping cream, stirring thick batter—became a form of muscle memory. "It was a complete transformation. She was relaxed and happy, so relieved to be involved in something she could understand and be helpful with. It was unbelievably natural." Julie shares this therapeutic journey on her Instagram feed and in her cookbook, *Soulful Baker* (Jacqui Small, 2017). As Julie well knows, baking is not a cure for Alzheimer's. There are many forms of healing, though, and sharing joy with a fading loved one, however small or fleeting the moment, is worth many a medical miracle.





## The Whole Grain Pioneer BOB MOORE

Bob's Red Mill Founder and President

Milwaukie, Oregon

[bobsredmill.com](http://bobsredmill.com)

Follow on Instagram: @bobsredm1

The holy grail of flours and the nation's leading manufacturer of organic, whole-grain, natural foods, Bob's Red Mill continues to revolutionize home baking. Over the past four decades, founder Bob Moore and his team have carved a niche for stone-milled flours in the grocery industry, making high-quality whole-grain goods available to the masses at a reasonable price. See how it happened:

## BOB'S RED MILL HISTORY

Bob establishes his first mill, Moore's Flour Mill, in Redding, California. They sell stone-ground flours and cereals locally. After five years, Bob sells the business to his sons.

Bob moves to Oregon City, Oregon, where he discovers an old commercial mill. Bob fixes up the turn-of-the-century mill, paints it red, and hires a few employees to help out. He calls it Bob's Red Mill.

Beginning with the Fred Meyer stores, Bob's Red Mill products are carried by large grocery chains and distributors nationwide, making freshly milled grains widely available to consumers for the first time.

The company releases its initial line of gluten-free products and is one of the first in the health food industry to do so.

Bob's Red Mill's state-of-the-art milling, packaging, and distribution facility, now in Milwaukie, Oregon, is the first mill to build a separate gluten-free facility and offer specialty grains and cereals in retail-size packaging.

The company distributes its first international products to Canada and South Korea, bringing whole grains to the world.

They expand to open a Whole Grain Store and Visitors Center, restaurant and bakery, and cooking classroom a mile down the road from the Milwaukie headquarters to teach visitors how to use whole grains.

2005

1972

1978

1982

1985

1991

2000

2003

U.S. Dietary Guidelines includes a recommendation for people to eat at least three servings of whole-grain foods daily. Everyone from Oprah Winfrey to the Today Show highlights Bob's Red Mill products.

2008

Bob's Red Mill expands to include more than 100 gluten-free products, including Almond Flour and Gluten Free 1 to-1 Baking Flour, one of the first of its kind.

2010

On his 81st birthday, Bob surprises his 200 employees by creating an Employee Stock Ownership Program, making everyone an employee-owner.

2018

Bob's Red Mill celebrates its 40th anniversary. The mill sees more than 7,500 visitors for public tours yearly and offers more than 400 products sold in over 80 countries.





## The Intrepid Baker ERIN JEANNE MCDOWELL

Cookbook Author and Food Editor

North Bergen, New Jersey

[erinjeannemcdowell.com](http://erinjeannemcdowell.com)

Follow on Instagram. @emcdowell



Consider Erin McDowell the baking version of a fairy godmother. Only, instead of transforming mice and pumpkins into a horse and carriage, the cookbook author revamps humble banana bread into a triple-decker caramel-coated layer cake. With her cookbook, *The Fearless Baker* (Houghton Mifflin, 2017), Erin helps anxious bakers face their fears and enables them to mix their own creativity into their batters. "People think that baking is too science-heavy to really play with, but if you go into it with the right tools and information, a home baker can make any recipe suit their whim or fancy," Erin says. Get a glimpse of Erin's genius with her three ways to supercharge your plain Jane sheet cake.

**PLAY WITH SHAPE:** Cut the sheet cake in half and make a quick two-layer cake or use a 3-inch cookie cutter to cut out small pieces of cake to stack into mini layer cakes

**ADD FREEZE-DRIED FRUIT:** Freeze-dried berries and fruits bring intense flavor and a burst of color to cake without affecting the texture. Stir right into the batter or frosting to bring in that fruitiness

**MAKE IT A POKE CAKE:** Take a cue from tres leches cake or the retro Jell-O cakes of old. Prick holes all over your cake, and pour over a thick liquid (think something with the viscosity of syrup) to introduce a creamy texture and a new flavor. Try honey, sweetened condensed milk, or dulce de leche



## The Cookie Queen SARAH KIEFFER

Cookbook Author | Minneapolis, Minnesota

[thevanillabeanblog.com](http://thevanillabeanblog.com)

Follow on Instagram. @sarah\_kieffer

Sarah Kieffer's Pan-Banging Chocolate Chip Cookies are internet-famous. They went viral last fall thanks to a *New York Times* article that had bakers everywhere trying her method: lifting and dropping the pan as the cookies bake. This action creates oversize cookies with crispy edges and gooey centers

### THE B G BANG

*When I was 15, I banged my first pan out of frustration because my cookie dough wasn't spreading. It created the perfect cookie with pretty little ripples on top. I've been banging pans ever since.*

### HOW TO DO IT

*Ten minutes into baking, lift the side of the baking sheet up about 4 inches, and gently let it drop down against the oven rack so the edges of the cookies set and the insides fall. Repeat several more times every few minutes. When your cookies are ready, the edges will be golden brown and the lighter centers not fully cooked.*

### WHY YOU SHOULD

*It's incredibly easy and therapeutic. If you're having a frustrating day, there is something satisfying about just letting a pan drop. Find the recipe on my website, and see for yourself.*





## The Pastry Powerhouse

UMBER AHMAD

Owner of Mah-Ze-Dahr Bakery

New York City, New York

[mahzedahrbakery.com](http://mahzedahrbakery.com)

Follow on Instagram: @mahzedahrbakery

Formerly a banker on Wall Street, Umber Ahmad combines business savvy, cosmopolitan flair, and world-class pastry skills in her Manhattan-based bakery, Mah-Ze-Dahr—a name that recalls her Pakistani heritage and roughly translates from Urdu to “unexpected magic.” “I don’t think food should be monochromatic; there should always be multiple layers and an underlying tension—sweet and salty, chewy and crunchy,” Umber says. Here are the three signature bites that best showcase her vision:

### THE DEVIL IN GANACHE CAKE

*It’s a devil’s food cake that we make with buttermilk, coffee, and cocoa and then finish off with a ganache frosting. The frosting settles into and softens the cake layers. It’s the perfect uncomplicated chocolate experience.*

### PISTACHIO RASPBERRY ROSE TART

*This brings a lot of different flavors and textures together, a buttery, flaky crust, a creamy pistachio pastry cream, and soft, fresh raspberries. We incorporate a little rose water, very prevalent in Pakistani cuisine. I love introducing that unexpected flavor profile into something more traditional.*

### VANILLA SOFT-SERVE ICE CREAM

*We make it completely from scratch in-house with all-natural ingredients. One of the best compliments I’ve ever received came from a restaurant critic who took a bite and said, “This is the best Dairy Queen I’ve ever had.” It took him back to his childhood, and we elevated that memory into the adult version.*



## The Baking Tutor

ZOË FRANÇOIS

Cookbook Author and Baking Instructor

Minneapolis, Minnesota

[zoebakes.com](http://zoebakes.com)

Follow on Instagram: @zoebakes



Looking to sharpen your skills, but don’t have time to attend a baking class? Fret not. Visit Zoë François’s Instagram profile to find dozens of highlighted Instagram stories on everything from a demonstration on how to properly pipe profiteroles to a lesson in making matzo. Utilizing the Instagram story feature, Zoë has spearheaded a smart, relevant way to break down baking for the masses.

### MEET THE TEACHER

The former pastry chef and author of the best-selling *The New Artisan Bread in Five Minutes a Day* series has been teaching baking since 1997. From her blog to her video classes on Craftsby and now with her Instagram stories, Zoë has adapted her teaching approach to remain effective with a modern audience. With over 44,000 Instagram followers, this teacher has more than enough pets.

### UNDERSTAND HER METHOD

Using her iPhone and a tripod, Zoë films herself making recipes for all skill levels—from start to finish—and shares them as stories daily. With everything from contemporary pop and ’90s R & B to indie rock and Motown playing in the background, Zoë’s videos feature amazing soundtracks, which she’s usually dancing to (because who doesn’t like to bust a move or two when they’re baking?). She highlights each story so it remains in her profile for followers to reference anytime they may need it. The Instagram story feature breaks down each recipe step into 15-second clips, so the entire process is more easily digestible.



## The Icon ROSE LEVY BERANBAUM

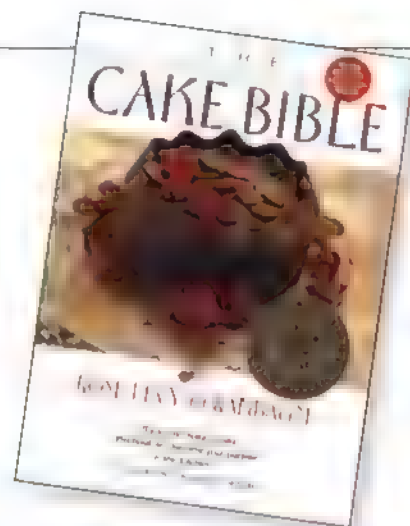
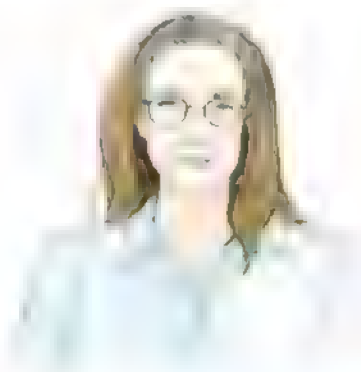
Cookbook Author | Hope, New Jersey

[realbakingwithrose.com](http://realbakingwithrose.com)

Follow on Instagram: @realbakingwithrose

For every generation of home cook, there is a great culinary teacher. Julia Child. James Beard. Jacques Pépin. And for baking, there has been one premier guru: Rose Levy Beranbaum. Rose penned her master's thesis in food education about sifting cake flour in 1975; eight years later, she baked James Beard's 80th birthday cake; five years after that, she published her seminal cookbook *The Cake Bible*. Three more bibles were to follow—*Pie and Pastry*, *Bread*, and *Baking*—and her baking philosophy has always remained the same: the devil or, more apt, the genius is in the details. The educational seeds she's planted throughout her career have borne particularly sweet fruit. "I've always been about empowering the home baker. It used to be that the only good pastry you could get was in bakeries in Europe. Now, I truly believe that home baking has eclipsed all other forms because people finally have the information to become great bakers," Rose says.

Rose has had an equally important hand in revolutionizing the baker's tools. Her 1988 classic *The Cake Bible* helped bring kitchen scales into the mainstream. What Rose couldn't find in the marketplace to accommodate her baking needs, she invented. "The thermometers that were available when I started out baking were really toys, so I made my own," she recalls. More recently, Rose turned out her Perfect Pie Plate (sold on Amazon), a ceramic dish with a deep fluted rim that makes crimping edges a cinch. This isn't to say that Rose wants more precision tools and equipment that eliminate any thought process. "People are losing the ability to cook and bake by touch or intuition because everything is so automated," she laments. Her upcoming cookbook, *Rose's Baking Basics*, is all about a return to this simple yet essential scratch baking. It's a culmination of all of her baking wisdom, featuring 100 base recipes and over 600 step-by-step photos. After 40-plus years working on the scientific side of baking, Rose still has plenty to teach and a new generation of bakers who are hungry to learn. 📖



# BACK IN BLACK

BLACK COCOA: THE SECRET INGREDIENT TO OREOS AND, NOW, YOUR HOME BAKING ENDEAVORS. WE'RE BRINGING THIS DARK INGREDIENT INTO THE LIMELIGHT, SUPERCHARGING OUR FAVORITE CHOCOLATE RECIPES WITH ITS INTENSE COCOA FLAVOR AND PITCH-BLACK CAST.



PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / RECIPE DEVELOPMENT AND  
FOOD STYLING BY LAURA CRANDALL / STYLING BY MARY BETH JONES







#### WHAT IS BLACK COCOA?

Ultra-Dutch process black cocoa. And what does “ultra-Dutch process” mean? During the Dutch process, cocoa beans are rinsed in an alkaline solution, eliminating its natural acidity, darkening its hue, and concentrating its flavor. Black cocoa has been Dutched to the most extreme level, creating a product with a pitch-black color and a robust yet smooth cocoa taste. The benefits of baking with black cocoa are twofold, yielding baked goods with incomparable dark cocoa flavor and a velvety black hue.







## BLACK COCOA BROWNIES

Makes 12

You know the rich, molten brownies that never leave a clean tester? These are those. Decadent but not too sweet, our black cocoa bars are for the adult chocoholics looking for a bittersweet fix.

- 2½ cups (397 grams) 63% cacao chocolate morsels\*, divided
- 1 cup (227 grams) unsalted butter, cubed
- 1½ cups (300 grams) granulated sugar
- 1 cup (220 grams) firmly packed dark brown sugar
- 1½ cups (188 grams) all-purpose flour
- ¾ cup (64 grams) black cocoa powder
- 2 teaspoons (6 grams) kosher salt
- 5 large eggs (250 grams)
- 1 tablespoon (13 grams) vanilla extract

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the top of a double boiler, place 1½ cups (227 grams) chocolate morsels and butter. Cook over simmering water, stirring occasionally, until chocolate is melted and mixture is smooth. Turn off heat, and whisk in sugars. Remove from heat, and let cool slightly.
3. In a medium bowl, whisk together flour, black cocoa, and salt. Set aside.
4. In a small bowl, lightly whisk eggs. Add half of beaten eggs to chocolate mixture, whisking until combined. Add remaining beaten eggs, and whisk until combined. Whisk in vanilla. Fold in flour mixture until a few bits of flour remain. Fold in remaining 1 cup (170 grams) chocolate morsels. Spread batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out with a few crumbs, about 25 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan, and cut into squares.

\*We used Guittard Extra Dark Chocolate Baking Chips.



### MAKE THEM YOUR OWN

Fold your pick of the following ingredients in with the chocolate morsels (added in step 4) to create a more personalized batch of brownies.

**Nuts:** Walnuts, pecans, and almonds add crunchy texture.

**Dried Fruit:** Dried apricots, cherries, and even currants introduce a note of concentrated sweetness.

**Jam:** A swirl of raspberry jam bumps up the fruity flavor.

**Toffee Bits/Flavored Chips:** Bring a hit of salty, caramel-y goodness with toffee or peanut butter, butterscotch, or caramel chips.



## BLACK COCOA SANDWICH COOKIES

Makes 18

*Just like the Oreo® sandwich cookies of your childhood—only bigger, better, and baked completely from scratch.*

- $\frac{1}{2}$  cup plus 3 tablespoons (36 grams) black cocoa powder, plus more for dusting
  - 3 tablespoons (42 grams) unsalted butter, melted
  - 5 tablespoons (70 grams) unsalted butter, softened
  - $\frac{1}{2}$  cup (110 grams) firmly packed light brown sugar
  - $\frac{1}{4}$  teaspoon kosher salt
  - 1 large egg (50 grams)
  - 1 teaspoon (4 grams) vanilla extract
  - $1\frac{1}{2}$  cups (188 grams) all-purpose flour
- Vanilla Filling (recipe follows)

1. In a small bowl, whisk together black cocoa and melted butter. Let cool slightly.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat softened butter, brown sugar, and salt at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in cocoa mixture. Add egg and vanilla, beating until well combined. Add flour, and beat until fully incorporated and a smooth dough forms. Shape dough into a disk, and wrap in plastic wrap. Refrigerate for at least 1 hour.
3. Preheat oven to 325°F (170°C). Line a baking sheet with parchment paper.
4. Lightly dust work surface with black cocoa. (Be careful how much cocoa powder you use. It will make the cookies bitter if you incorporate too much. If dough is too difficult to work with, return to refrigerator for another 30 minutes.) Roll dough to  $\frac{1}{4}$ -inch thickness. Using a 3-inch fluted round cutter, cut dough, rerolling scraps as necessary. Lift and place cookies about  $\frac{1}{2}$  inch apart on prepared pan. (Alternatively, roll dough directly on a nonstick baking mat, cut cookies, remove excess dough, and place on prepared pan.)
5. Bake until a slight indentation is left when pressed with a finger, about 10 minutes. Let cool completely on pan.
6. Place Vanilla Filling in a pastry bag fitted with a round piping tip. Pipe Vanilla Filling on flat side of half of cookies. Place remaining cookies, flat side down, on top of filling.

### VANILLA FILLING

Makes about 2 cups

- 1 cup (227 grams) unsalted butter, softened
- 4 cups (480 grams) confectioners' sugar
- 1 teaspoon (6 grams) vanilla bean paste
- $\frac{1}{4}$  teaspoon kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, 5 to 6 minutes. Gradually add confectioners' sugar, beating until combined. Add vanilla bean paste and salt, beating until smooth.

### SPICE IT UP

Black rice crackers with spice powder blowing a storm, overflowing the worm, aromatic flavor. For a spicy update on the sandwich cookie inside, adding 1/4 teaspoon (1 gram) ground cardamom, cinnamon, or even cayenne to the cookie dough (after beating in the vanilla sugar)

*cover recipe*





## FLOURLESS BLACK COCOA CAKE

Makes 1 (9-inch) cake

*As pure an incarnation of chocolate cake as you can get. Done up with a white chocolate and coconut ganache drizzle, this one-layer cake is simple enough for a weeknight baking project.*

- 1½ cups (227 grams) 63% cacao chocolate morsels\***
  - 1 cup (227 grams) unsalted butter, cubed**
  - 6 large eggs (300 grams), room temperature**
  - 1½ cups (300 grams) granulated sugar**
  - 1 teaspoon (4 grams) vanilla extract**
  - ¼ teaspoon kosher salt**
  - 1 cup (85 grams) black cocoa powder, sifted**
- White Chocolate Coconut Ganache**  
(recipe follows)

- 1.** Preheat oven to 325°F (170°C). Line bottom of a 9-inch springform pan with parchment paper. Butter and flour sides of pan.
- 2.** In the top of a double boiler, place chocolate morsels and butter. Cook over simmering water, stirring occasionally, until chocolate is melted and mixture is smooth. Remove from heat, and let cool for 10 minutes.
- 3.** In the bowl of a stand mixer fitted with the paddle attachment, beat eggs, sugar, vanilla, and salt at medium-low speed until pale yellow in color, about 2 minutes. Fold in melted chocolate until combined. Fold in black cocoa. Pour batter into prepared pan.
- 4.** Bake until a wooden pick inserted in center comes out clean, 1 hour and 5 minutes to 1 hour and 10 minutes. Let cool in pan for 1½ hours. Gently remove sides of pan, and invert cake onto a wire rack. Let cool completely. Drizzle cooled cake with White Chocolate Coconut Ganache.

*\*We used Guittard Extra Dark Chocolate Baking Chips.*

### WHITE CHOCOLATE COCONUT GANACHE

Makes 1 cup

- ½ cup (85 grams) white chocolate morsels**
- ½ cup (120 grams) coconut milk**
- ½ tablespoon (7 grams) unsalted butter**

- 1.** Place white chocolate in a small heatproof bowl.
- 2.** In a microwave-safe bowl, heat coconut milk on high in 15-second intervals, stirring between each, until steaming. Pour hot milk

over chocolate. Let stand for 2 to 3 minutes, stir to combine. Add butter, and stir until incorporated. Let cool completely before using, about 3 hours.

## VIETNAMESE COFFEE CAKE

Makes 1 (8-inch) cake

*We recently fell in love with Michelle Lopez's (of the blog Hummingbird High) Vietnamese Iced Coffee Cake, and made a black cocoa version of our own. Coffee has been elevating the flavor of classic chocolate cake for years. The winning pairing continues with this layer cake take on the sweet and strong Vietnamese coffee. Black cocoa cake layers soaked in coffee are wrapped in a silky coat of sweetened condensed milk frosting.*

- 1 cup (227 grams) unsalted butter, softened**
  - 1 cup (200 grams) granulated sugar**
  - ¼ cup (110 grams) firmly packed dark brown sugar**
  - 3 large eggs (150 grams)**
  - 2 teaspoons (8 grams) vanilla extract**
  - 3 cups (375 grams) cake flour**
  - ¼ cup (43 grams) black cocoa powder**
  - 1 teaspoon (5 grams) baking soda**
  - 1 teaspoon (3 grams) kosher salt**
  - 1 cup (240 grams) sour cream**
  - ¼ cup (113 grams) boiling water**
- Vietnamese Coffee (recipe follows)**  
**Vanilla Sweetened Condensed Milk Buttercream (recipe follows)**  
**Chocolate Sweetened Condensed Milk Buttercream (recipe follows)**

- 1.** Preheat oven to 350°F (180°C). Butter and flour 3 (8-inch) round cake pans. Line bottom of pans with parchment paper; butter and flour pans again.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
- 3.** In a medium bowl, sift together flour, black cocoa, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Carefully add ½ cup (113 grams) boiling water; beat just until combined. Divide batter among prepared pans.
- 4.** Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

**5.** Using a pastry brush, brush each cake layer with Vietnamese Coffee. Reserve ½ cup Vanilla Sweetened Condensed Milk Buttercream. Spread remaining Vanilla Sweetened Condensed Milk Buttercream between layers and on sides of cake. Dot sides of cake with ½ cup Chocolate Sweetened Condensed Milk Buttercream. Using a bench scraper, smear and smooth sides of cake. Decorate top of cake with remaining ½ cup Chocolate Sweetened Condensed Milk Buttercream and reserved ½ cup Vanilla Sweetened Condensed Milk Buttercream. Refrigerate until ready to serve. Let come to room temperature before serving.

### VIETNAMESE COFFEE

Makes about 1 cup

- 3 tablespoons (18 grams) ground Vietnamese coffee\***
- ¾ cup (170 grams) boiling water, divided**
- 3 tablespoons (45 grams) sweetened condensed milk**

**1.** In a drip coffee maker, place coffee grounds in a filter. Bloom coffee grounds by splashing with 1 tablespoon (16 grams) boiling water. Pour remaining boiling water in coffee maker; let coffee drip, about 5 minutes. (Alternatively, use a French press. Bloom coffee grounds by splashing with 1 tablespoon [16 grams] boiling water. Pour remaining boiling water in coffee maker; let stand for about 5 minutes before pressing down.) Once brewed, stir in condensed milk. Let cool before using.

*\*We used Trung Nguyen Premium Blend, available at specialty food stores or online.*

### PRO TIP

Vietnamese coffee is a particularly strong brew, so not just any cup of joe will work in this recipe. If you can't find a Vietnamese brand, use a dark-roast coffee. The drip and French press method of brewing ensures an extra-strong cup of coffee, so in this case, the way you brew also matters.

### VANILLA SWEETENED CONDENSED MILK BUTTERCREAM

Makes about 4 cups

- 2 cups (454 grams) unsalted butter, softened**
- 2 teaspoons (10 grams) Vietnamese Coffee (recipe precedes)**
- 2 (14-ounce) cans (792 grams) sweetened condensed milk**

- 1 cup (120 grams) confectioners' sugar**
- ½ teaspoon (1.5 grams) kosher salt**

**1.** In the bowl of a stand mixer fitted with the whisk attachment, beat butter at medium speed until light and creamy, 6 to 7 minutes. Beat in Vietnamese Coffee. Add condensed milk, in 4 additions, beating well after each addition. Beat in confectioners' sugar and salt. Reserve 1 cup for Chocolate Sweetened Condensed Milk Buttercream. Use immediately.

### CHOCOLATE SWEETENED CONDENSED MILK BUTTERCREAM

Makes about 1 cup

- 1 cup Vanilla Sweetened Condensed Milk Buttercream (recipe precedes)**
- ½ cup (43 grams) black cocoa powder**

**1.** In a small bowl, whisk together Vanilla Sweetened Condensed Milk Buttercream and black cocoa. Use immediately.

### BLACK COCOA KOUIGN AMANN

Makes 12

*The buttered, sugared, and laminated Breton pastry, now in your favorite shade of cocoa. Little can be improved upon the kouign amann, but here, the deep chocolate flavor layered within the caramelized crunch surpasses all expectations.*

- 3 cups (381 grams) bread flour**
- 2 cups (400 grams) plus 3 tablespoons (36 grams) granulated sugar, divided**
- 2½ tablespoons (12.5 grams) black cocoa powder**
- 1 tablespoon (9 grams) kosher salt**
- 1½ cups (340 grams) plus 1 tablespoon (14 grams) unsalted butter, softened and divided**
- 2 teaspoons (6 grams) instant yeast**
- 1 cup plus 2 tablespoons (255 grams) cold water**

**1.** In the bowl of a stand mixer fitted with the dough hook attachment, place flour, 3 tablespoons (36 grams) sugar, black cocoa, salt, 1 tablespoon (14 grams) butter, and yeast. Add 1 cup plus 2 tablespoons (255 grams) cold water, and beat at low speed until moistened, about 2 minutes. Increase mixer speed to medium-high, and beat until a smooth and elastic dough forms, 8 to 10 minutes. Cover with plastic wrap, and let rise at room temperature for 1 hour.

**2.** Punch down dough, and roll into a 10-inch square. Wrap dough in plastic wrap, and freeze

for 30 minutes, turning halfway through.

**3.** On a sheet of parchment paper, draw a 6½-inch square. Turn parchment over; place remaining 1½ cups (340 grams) butter onto drawn square. Shape butter into a square, and wrap in parchment. Refrigerate for 10 to 15 minutes.

**4.** On a lightly floured surface, place chilled dough. Unwrap butter block, and place in center of rectangle, one corner toward you. Fold dough edges over to enclose butter block, pinching seams. Roll dough into a 24x10-inch rectangle. Fold dough into thirds, like a letter. Repeat this rolling and folding process two more times. Wrap in plastic wrap, and refrigerate for 45 minutes.

**5.** Coat a work surface with ½ cup (50 grams) sugar. Transfer dough to work surface, and roll into a 24x10-inch rectangle. Sprinkle dough with ½ cup (50 grams) sugar, and fold into thirds, like a letter. Sprinkle work surface with another ½ cup (50 grams) sugar. Roll dough into a 24x10-inch rectangle again, and sprinkle with remaining ½ cup (50 grams) sugar. Cut

dough into 4-inch squares, discarding scraps. Fold in corners of each square to center, pressing center firmly.

**6.** Preheat oven to 365°F (185°C). Place a rimmed baking sheet in oven to catch any butter drips. Generously butter a 12-cup muffin pan.

**7.** Transfer folded squares to prepared muffin cups. Cover with plastic wrap, and let rise at room temperature for 20 minutes. Place muffin pan on baking sheet in oven. Bake until sugar starts to turn golden, about 30 minutes. Immediately remove from pan, and let cool on a wire rack for 20 minutes. Kouign amanns are best enjoyed the same day.

#### PRO TIP

If dough becomes too difficult to work with at any time, refrigerate for 15 to 20 minutes before proceeding with recipe. ❏





# EASY AS [PIZZA] PIE

THIS SUMMER, FORGO BACKYARD BURGER NIGHTS FOR A BUILD-YOUR-OWN PIZZA PARTY. KEN FORKISH, AUTHOR OF *THE ELEMENTS OF PIZZA* AND THE BAKING DYNAMO BEHIND KEN'S ARTISAN PIZZA IN PORTLAND, OREGON, SHARES HIS TIPS AND TRICKS—FROM DOUGH TO CHEESE—FOR PERFECTING A HOMEMADE PIE.





PRODUCED BY JENNIFER V. COLE  
RECIPE DEVELOPMENT BY KEN FORKISH  
PHOTOGRAPHY BY ALAN WEINER  
FOOD STYLING BY ANDREA SLONECKER





To find the world's greatest pizza, you might visit Naples or Rome, or Portland, Oregon. Yes. Portland. There, at Ken's Artisan Pizza and Checkerboard Pizza, James Beard Award-winning Ken Forkish, a Silicon Valley veteran-turned-baker, turns out some of the most transformative pies you'll ever eat. He dug deep on his research, traveling and eating around Italy, for his book *The Elements of Pizza* (Ten Speed Press, 2016), and the proof is in the crust. It's tender, with a puffy rim, a crisp bottom, and the most gorgeous leopard pocking. In short: perfection.

When he invited us to Oregon for a casual pizza party, we jumped at the chance. In his hilltop home, tucked under a moody canopy of evergreens, a domed wood-burning oven sits (rightfully) as the focal point of his entertaining space, bridging the kitchen and living room in an alcove flooded with natural light. And he fires up the oven year-round for impromptu gatherings with friends. During these get-togethers, the local pinot noir, such as a 2015 Cameron Reserve from Dundee Hills, flows and Ken maneuvers stunning pizzas packed with the flavors of the season in and out of the inferno on his metal peel.

But he'll be the first to tell you that you don't need a wood-burning pizza oven to make great pies. (Major props if you do have one, though.) On the following pages, he shares the secrets to making his crave-able crust at home. If you follow his method—he really encourages weighing ingredients for best results—you'll be rewarded with some of the most epic 'za this side of the Atlantic.



# THE DOUGH

Good pizza takes time. And the heart and soul of great pizza lies in the crust. Though these two are time-intensive (the fastest takes the bulk of a day), they aren't labor-intensive. Most of the time is spent waiting for the ingredients to work their magic during fermentation. Don't be intimidated. Just follow Ken's steps, and you'll have pizza to rival the best of Italy. For the best results, Ken advocates going by his metric weights when making the doughs, so we lead with and include those within the recipe procedures. Volume conversions are approximate and included in ingredient lists.

## SATURDAY PIZZA DOUGH

Makes 3 regular or 5 thin-crust dough balls

*This same-day dough is the answer when you wake up in the morning and decide you want pizza for dinner. Good call. Me, too. This dough was inspired by the Associazione Verace Pizza Napoletana (AVPN) pizza dough rules: After mixing, the dough rests for 2 hours. Then dough balls (panetti) are made and set aside, covered, and held at room temperature in their second stage of fermentation for 6 hours. The dough balls are ready to make pizza anytime following the second fermentation and hold for 4 hours at room temperature. The dough will be a little gassy, very easily stretched, and a little delicate near the end of its 4-hour hold time. To extend the dough balls' life span, you can refrigerate them once they get to a soft, malleable state after the end of the second fermentation. Let cold dough balls warm up at room temperature for the 1 hour you spend preheating the oven.*

350 grams (1½ cups) water (90°F/32°C to 95°F/35°C) (70%)

15 grams (2½ teaspoons) fine sea salt (3%)

0.3 grams (⅓ of ½ teaspoon) instant dried yeast (0.6%)

500 grams (scant 4 cups) white flour, preferably 00 (100%)

**1. Measure and Combine Ingredients.** Use your digital scale to measure 350 grams water (90°F/32°C to 95°F/35°C) into a 6-quart dough tub. Sprinkle salt into water, and swirl

around to dissolve. Add yeast to water; let rest for 1 minute to hydrate, then swish it around until dissolved. Add 500 grams flour (preferably 00) to water-salt-yeast mixture.

**2. Mix Dough.** Mix by hand, first by stirring your hand around inside dough tub to integrate flour, water, salt, and yeast into a single mass of dough. Then, using a pincer motion, squeeze big chunks of dough, tightening your grip to cut through dough, alternating with folding dough to develop it back into a unified mass. Continue for just 30 seconds to 1 minute. The target dough temperature at the end of the mix is 80°F (27°C); use your probe thermometer to check it.

**3. Knead and Rise.** Let dough rest for 20 minutes, then knead it on a work surface with a very light dusting of flour for 30 seconds to 1 minute. The skin of the dough should be very smooth. Place dough ball, seam side down, in lightly oiled dough tub. Cover with a tight-fitting lid. Hold dough for 2 hours at room temperature (assuming 70°F/21°C to 74°F/23°C) for first rise. This timeline is flexible, so if you need to do this after 1 or 1½ hours, don't stress; just make up your dough balls a little early and add the difference in time to the next stage.

**4. Shape.** Moderately flour a work surface about 2 feet wide. With floured hands, gently ease dough out of tub. With your hands still floured, pick up dough, and ease it back down onto work surface in a somewhat even shape. Dust entire top of dough with flour, then cut it into 3 or 5 equal-size pieces, depending on

style of pizza. Use your scale to get evenly sized dough balls. Shape each piece of dough into a medium-tight round, working gently and being careful not to tear dough.

**5. Second Fermentation.** Place dough balls on lightly floured dinner plates or a baking sheet, leaving space between them to allow for expansion. Lightly flour tops, cover airtight with plastic wrap, and let rest at room temperature for 6 hours for second fermentation.

Alternatively, you can rest dough balls for 4 hours at room temperature, and then refrigerate to hold for up to the next evening.

**6. Make Pizza.** Without refrigeration, the dough balls can be used anytime in the 4 hours following the second fermentation. If you refrigerated the dough balls, let them come to room temperature for 1 hour while you preheat the oven and prepare your toppings.

*Note: Baker's percentage is listed in parentheses after each ingredient.*

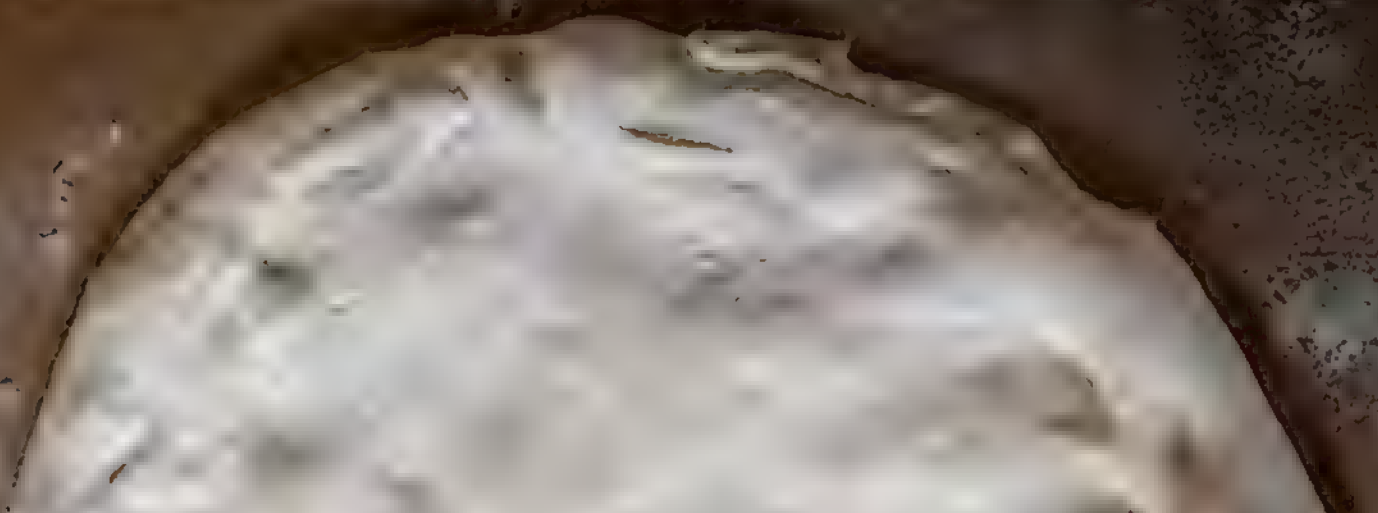
## SATURDAY PIZZA DOUGH TIMELINE

Bulk Fermentation: 2 hours

Divide, Shape, and Cover Dough: 10 minutes

Second Fermentation: 6 hours

Hold Time for Use at Room Temperature: 4 hours, or refrigerate to extend the use until the next evening





### THE FORKISH PINCHER METHOD

Ken prefers to mix dough by hand. To do so, he makes a pincer between the thumb and forefinger and pinches until all ingredients are incorporated. This maneuver mimics the dough hook on a mixer and gives you greater control over the consistency of your dough.





## OVERNIGHT LEVAIN PIZZA DOUGH

Makes 3 regular or 5 thin-crust dough balls

*I was never convinced that a pizza crust made with natural leavening from a wild yeast (a.k.a. sourdough) culture would make a better pizza than one made from a long-fermented dough based on commercial yeast. Then I ate pizza made by the master, Franco Pepe, at Pepe in Granita in Italy. Franco's pizza crusts have a delicate, incredibly light texture and flavors of ripe, lactic fermentation*

*Variations in temperature, humidity, and flour all require subtle adjustments, and ultimately, it is the experienced eye and hand that guide you to know when a dough is ready. I'm not trying to scare you away from trying it—it's more that I want to express an appreciation for those who have mastered this delicate craft. Making pizza dough from a wild yeast culture takes a bit more time and planning, but once you get familiar with the routine, there's nothing difficult about it*

**Note:** If you don't already have your levain built, you'll need to start building the levain 6 days before you start making your pizza dough—that is, 7 to 8 days before you bake the pizza

### Levain Starter

100 grams ( $\frac{1}{2}$  cup plus 4 teaspoons) water (100°F/38°C)

50 grams (2 tablespoons plus 1 teaspoon) Wild Yeast (Levain) Culture (recipe on page 76)

100 grams ( $\frac{1}{2}$  cup plus 2 teaspoons) high-protein bread flour (may also substitute all-purpose or 00 flour)

### Final Dough

225 grams (scant 1 cup) water (90°F/32°C to 95°F/35°C) (70%)

14 grams ( $\frac{1}{2}$  teaspoon) fine sea salt (2.8%)

250 grams (1 cup) Levain Starter (25%)

375 grams (scant 3 cups) white flour, preferably 00 (100%)

### 1. Measure and Combine Levain Starter Ingredients.

The evening of the day before you plan to make pizza, use your digital scale to measure 100 grams water (100°F/38°C) into a quart-size plastic container with a lid (if you live in a warm climate and have warm inside temperatures overnight, mix the levain with cooler water, for example, at 75°F [24°C] instead of 100°F [38°C].) Measure 50 grams from container of Wild Yeast (Levain) Culture in your refrigerator right into water, and mix

by hand. (Don't worry about completely dissolving starter.) Measure 100 grams bread flour into levain mixture, and mix by hand until it all comes together in a semi-liquid batter. Put lid on it, and let stand overnight at room temperature. (The warmer the location, the more lactic fermentation flavors will go into your crust, up to a point.) Overdo it with the starter's fermentation, and you will then get an excess of alcohol in the culture, producing more acetic acid flavors.

### 2. Measure and Combine Dough Ingredients.

Ten to 12 hours after you mix Levain Starter, it should be bubbly, goopy, and lively. Now make the dough. Measure 225 grams water (90°F/32°C to 95°F/35°C) into a 6-quart dough tub. Sprinkle salt into water, and swirl around to dissolve. Add in all of Levain Starter, and blend it briefly by hand with water and salt, using a pincer motion to cut it into chunks. (Don't worry about dissolving it completely—it won't.) Add 375 grams flour to water-salt-starter mixture.

**3. Mix Dough.** Mix by hand, first by stirring your hand around inside dough tub to integrate flour, water, salt, and yeast into a single mass of dough. Then use pincer method to cut dough in sections with your hand, alternating with folding dough to develop it back into a unified mass. Continue for just 30 seconds to 1 minute. The target dough temperature at the end of the mix is 80°F (27°C); use your probe thermometer to check it.

**4. Knead and Rise.** Let dough rest for 20 minutes, then knead it on a work surface with a very light dusting of flour for 30 seconds to 1 minute. The skin of the dough should be very smooth. Place dough ball, seam side down, in lightly oiled dough tub. Cover with a tight-fitting lid. Hold dough for 3 hours at room temperature (assuming 70°F/21°C to 74°F/23°C) for first rise. This timeline is flexible, so if you need to shape after 2 hours, don't stress; just make up your dough balls a little early and add the difference in time to the next stage.

**5. Shape.** Moderately flour a work surface about 2 feet wide. With floured hands, gently ease dough out of tub. With your hands still floured, pick up dough, and ease it back down on work surface in a somewhat even shape. Dust entire top of dough with flour, then cut it into 3 or 5 equal-size pieces, depending on style of pizza. Use your scale to get evenly sized dough balls. Take a piece of dough, and stretch one-third of it sideways until it resists, then fold it back over main piece of dough. Repeat, working your way around dough and forming

it into a medium-tight round, working gently and being careful not to tear dough. Stop when dough ball is in a roughly circular shape. Then flip it over, and put seam on work surface in an area cleared of flour. Cup your hands around back of dough ball as you face it, and with pinky fingers of both hands, make contact with dough ball where it meets surface of your countertop. Pull entire dough ball 4 or 5 inches toward you on clean, unfloured surface, leading with your pinkies and applying enough downward pressure as you pull so dough ball grips your work surface. Give dough a turn, and repeat this tightening step 1 or 2 more times until dough ball is rounded.

**6. Second Fermentation.** Place dough balls on lightly floured dinner plates or a baking sheet, leaving space between balls to allow for expansion. Lightly flour tops to prevent sticking, cover with plastic wrap, and let stand at room temperature (assuming 70°F/21°C) for about 5 hours. Dough balls should hold for 4 hours for making pizza. Or refrigerate dough balls 4 hours after shaping them, then use them to make pizza the next day.

**7. Make Pizza.** This dough is fantastic for any pizza.

**Note:** Baker's percentage is listed in parentheses after each ingredient.

## OVERNIGHT LEVAIN PIZZA DOUGH TIMELINE

**Build Wild Yeast (Levain) Culture:** 6 days

**Make Levain Starter:** 10 to 12 hours (overnight)

**Mix Final Dough:** 10 minutes; knead 20 minutes later

**Bulk Fermentation:** 3 hours

**Divide, Shape, and Cover Dough:** 10 minutes

**Second Fermentation:** 5 to 6 hours at room temperature, with a hold time of 3 to 4 hours



A person wearing a grey button-down shirt is shown from the waist down, rolling out a piece of dough on a wooden surface. Their hands are visible, and the dough is being flattened into a circular shape. The background is slightly blurred, focusing attention on the action.

### PRO TIP

We know some home ovens won't get up to 550°F (290°C). If yours won't, set it as high as it will go and add a few minutes to bake time. We tried it with a 500°F (260°C) oven and added 4 minutes to cook time to get a perfect pie.



# NEED A STARTER? WILD YEAST (LEVAIN) CULTURE

A wild yeast culture is created when yeast in the air and in the flour combine to form a living culture that makes bread dough, pizza dough, and even pancakes rise. You can create your own by mixing flour and water daily for 7 days. It takes 5 minutes a day, including cleanup. And the result can be a very special pizza that will be very distinctly your own.

## LEVAIN VOLUME CONVERSIONS

*I highly encourage you to measure your levain ingredients by weight rather than volume; volume conversions are approximate*

100 grams whole wheat flour =  $\frac{3}{4}$  cup plus  $\frac{1}{2}$  tablespoon

100 grams water =  $\frac{1}{2}$  cup plus 4 teaspoons

50 grams levain = 2 tablespoons plus 1 teaspoon

## MAKING THE LEVAIN

Start with one empty container with a lid that fits. I use a quart-size deli container. A medium size bowl will also work. Weigh the container, and write down its empty weight on a piece of tape that you then attach to the outside of the container. You will need this later.

**DAY 1** **Any time of day:** By hand, mix 100 grams water (100°F/38°C) with 100 grams room temperature whole wheat flour in your container. Let stand at room temperature without its lid for a couple hours, then put lid on it.

**DAY 2** **Evening:** Next, 24 to 36 hours after first feeding of your new culture, add to it 100 grams water (100°F/38°C) and 100 grams room temperature whole wheat flour. Mix by hand until integrated, and let stand on counter. Leave lid off for a couple hours to capture some of the natural yeast floating around in the air, then cover it.

**DAY 3** **Evening:** Already, after just 48 hours from starting your new wild yeast culture, it should be gassy. It's alive! Remove about half of mixture from container (with a wet hand is easiest), and throw it away. Add to remainder another 100 grams water (100°F/38°C) and 100 grams room temperature whole wheat flour, and mix it all together by hand. Let stand at room temperature, covered.

**DAY 4** **Evening:** Remove about three-quarters of bubbly mixture, and throw that away, then once again add 100 grams water, this time between 85°F (29°C) and 90°F (32°C), and 100 grams room temperature whole wheat flour to your new culture. Mix by hand until integrated. Let stand at room temperature, covered.

**DAY 5** **Evening:** Using the weight of the empty container for reference, remove and discard all but 50 grams culture. Add 150 grams water (85°F/29°C) plus 75 grams room temperature whole wheat flour and 75 grams room temperature all-purpose white flour. Mix by hand until integrated. Let stand at room temperature, covered.

**DAY 6** **Evening:** Your wild yeast culture is now almost ready to go. Remove and discard all but 50 grams culture, and add 100 grams water (85°F/29°C) and 100 grams room

temperature all-purpose white flour. Mix by hand until integrated. Let stand overnight, covered.

**DAY 7** **Morning:** The culture should feel gassy and goopy and like there's life in there, and it will have a nice lactic, slightly alcoholic fragrance. Pop it in the fridge. Tonight, you can mix a starter, and tomorrow morning, you can make a pizza dough for pizza the evening on day 8.

## MAINTAINING THE LEVAIN

Once every week (to a week and a half), remove all but 25 grams levain from its container, and discard. Add 100 grams all-purpose white flour and 100 grams water (85°F/29°C), mix by hand, and let stand for 10 to 12 hours, then put it back in fridge. Your culture should perform well for the next week, and you should have enough to make four batches of Overnight Levain Pizza Dough. If you need more than this, double the feeding: 50 grams culture, 200 grams white flour, and 200 grams water (85°F/29°C).

Every environment is different: if you are in wine country, for example, there's likely to be more ambient yeast in the air, especially during harvest season, than in other locales, and your levain culture will certainly be more active with less effort than if you live in, say, Arizona.

## A MOZZARELLA CHEESE PRIMER

Not all mozzarella is created equal. For better pies, go with premium cheese. Here's what Ken recommends.

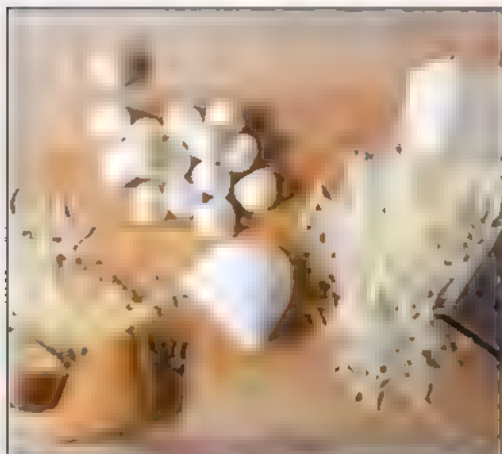
**Fior di latte or mozzarella di bufala:** This is the fresh mozzarella that comes in brine. The trick is to add it to the pizza halfway through the bake. Otherwise, you'll end up with overbaked cheese with a slightly rubbery texture.

**Ovalini:** Sometimes called *bocconcini* or *ciliegine*, these are small balls of Italian-style *fior di latte*.

Depending on the bake time, Ken cuts them in half (shorter bake times) or keeps them whole (longer bake times) to keep the cheese fresh and creamy as it melts.

**Low-moisture mozzarella:** This fresh mozzarella is most associated with New York- or American-style pizza, and is best grated. Look for whole-milk, low-moisture mozzarella.

**Smoked low-moisture mozzarella:** Also best grated, this smoky mozzarella gives pizza an extra boost of flavor. Ken likes to combine it with regular low-moisture mozzarella.









# THE PIZZAS

These three pizzas celebrate the bounty of summer. They're fresh, simple, and packed with flavor. Get your dough ready, call your friends, and host your own summer pizza party, *pizzaiola*-style

## PIZZA MARGHERITA

Makes 1 (12-inch) pizza

*The best possible ingredients—a simple tomato sauce, fresh fior di latte mozzarella, and basil—and a great dough make this Italian classic a perennial star. Rub a little olive oil on the basil leaves before you put the pizza in the oven. The oil helps the leaves slightly fry in the oven and helps preserve the vibrant green color.*

- 1** dough ball (260 to 300 grams)
- $\frac{1}{4}$  to  $\frac{1}{2}$  cup (54 to 92 grams) Basic Tomato Sauce** (recipe follows)
- 1** tablespoon (14 grams) extra-virgin olive oil, plus more for drizzling
- Scant  $\frac{1}{4}$  cup (10 to 15 grams) grated Pecorino Romano or Parmigiano-Reggiano cheese**
- 3.5 to 4 ounces (80 to 100 grams) fresh whole-milk mozzarella cheese (fior di latte) or brine-packed mozzarella di bufala, sliced into short strips about  $\frac{1}{2}$  inch thick**
- 3 to 5 fresh whole basil leaves**
- Sliced cherry tomatoes (optional)**

1. If you use a dough recipe that calls for refrigeration, remove dough ball from refrigerator 1 to  $1\frac{1}{2}$  hours before baking pizza. Put your pizza steel or stone on an upper rack in your oven no more than 8 inches below broiler. Preheat oven to 550°F (290°C) for 45 minutes. (If your oven won't go that high, preheat oven to 500°F [260°C].)
2. Set up your pizza assembly station. Give yourself about 2 feet of width on countertop. Moderately flour work surface. Position your wooden peel next to floured area, and lightly drizzle it with oil. (If you don't have a peel, you can use a well-floured cookie sheet instead.) Have sauce, oil, cheeses, and basil at hand, with a ladle or large spoon for sauce. Switch oven to broil 10 minutes before loading pizza.
3. Shape pizza dough. (See "How to Shape Your Pizza.")
4. Spread Basic Tomato Sauce over dough to within  $\frac{1}{2}$  inch of edge, smoothing it with the back of the spoon or ladle. Turn off broiler, then gently slide pizza onto pizza stone or steel. Close oven door, and change setting to bake at 550°F (290°C). Bake until rim is just starting to turn golden, about 4 minutes. (If baking at 500°F [260°C], bake about 8 minutes.) Use a pair of tongs to remove pizza onto a

plate. Drizzle oil on top of pizza, then sprinkle Pecorino evenly over sauce. Layer mozzarella and basil leaves evenly over pizza. Using your hands, place pizza back onto pizza steel or stone, and bake 1 to 2 minutes more.

5. Change oven setting from bake to broil, and broil until cheese is softly melted and crust is golden with spots of brown and a few small spots of char, about 2 minutes (check after 1 minute to be safe). Add sliced cherry tomatoes as soon as pizza comes out of the oven for a margherita "extra," if desired. Use tongs or a fork to slide pizza from pizza steel or stone onto a large plate. Drizzle a small amount of oil over pizza, and serve whole or sliced in half.

## BASIC TOMATO SAUCE

Makes about 4 cups or enough sauce for 7 (12-inch) pizzas

- 1** (28-ounce) can (800 grams) whole peeled tomatoes
- $1\frac{1}{2}$  teaspoons (8 grams) fine sea salt**

1. Place tomatoes and salt in the container of a blender; pulse on lowest speed setting very, very briefly, just until tomatoes are blended.
2. Pour sauce into a sealable container. I use a quart-size deli container with a lid. Label the container with the date, and refrigerate or freeze what you don't use. It should keep for 1 week in refrigerator.

## CHERRY BOMB

Makes 1 (12-inch) pizza

*An abundance of fresh cherry tomatoes and quality salami make this pizza. The sweet tomatoes perfectly balance the salami's salty, spicy bite.*

- 1** dough ball (260 to 300 grams)
- 12** ripe cherry tomatoes (101 grams)
- 2** tablespoons (30 grams) extra-virgin olive oil, plus more for drizzling
- $\frac{3}{4}$  teaspoon (5 grams) red wine vinegar or another tasty vinegar**
- $\frac{1}{4}$  cup (39 grams) sliced sweet onion, cut in half and sliced vertically**
- 1** (2-ounce) salami stick (60 grams), such as soppressata, thinly sliced into 12 to 15 pieces
- 4** ounces (115 grams) fresh mozzarella, cut into  $\frac{1}{2}$ -inch-thick pieces
- 0.25 ounces (7 grams) Pecorino Romano cheese, grated**

1. If you use a dough recipe that calls for refrigeration, remove dough ball from refrigerator 1 to  $1\frac{1}{2}$  hours before baking pizza. Put your pizza steel or stone on an upper rack in your oven no more than 8 inches below broiler. Preheat oven to 550°F (290°C) for 45 minutes. (If your oven won't go that high, preheat oven to 500°F [260°C].)

2. Slice cherry tomatoes in half, and put them in a mixing bowl. Add oil and vinegar. Toss by hand, and set aside. Cook onion very lightly—not to translucent—over moderate heat with just enough oil to keep onions from sticking to pan. Set aside in a small bowl. (If you like, soak onion slices in cold water for 10 minutes before sweating to remove any bite.)

3. Set up your pizza assembly station. Give yourself about 2 feet of width on countertop. Moderately flour work surface. Position your wooden peel next to floured area, and lightly drizzle it with oil. (If you don't have a peel, you can use a well-floured cookie sheet instead.) Have prepped cherry tomatoes, onions, sliced salami, and cheeses at hand. Switch oven to broil 10 minutes before loading pizza.

4. Shape pizza dough. (See "How to Shape Your Pizza.")

5. Drizzle a small amount of oil over top of pizza, and top it with cherry tomatoes, onion, salami, and mozzarella, in that order. Then sprinkle Pecorino over top before baking.

6. Turn off broiler, then gently slide pizza onto pizza steel or stone. Close oven door, and change setting to bake at 550°F (290°C). Bake until rim is golden, about 5 minutes. (If baking at 500°F [260°C], bake about 9 minutes.) Change oven setting from bake to broil, and broil until cheese is melted and crust is golden with spots of brown and a few small spots of char, about 2 minutes (check after 1 minute to be safe). Use tongs or a fork to slide pizza from pizza steel or stone onto a large plate. Serve sliced.

## CORN PIE

Makes 1 (12-inch) pizza

*This time of year, there's nothing like fresh corn. In this pie, I like to blend different cheeses to give the pizza greater complexity of flavor without detracting from the unadulterated corn, sweet and bursting with flavor.*

- 1** dough ball (260 to 300 grams)
- 1** tablespoon (14 grams) extra-virgin olive oil



- 3.5 ounces (100 grams) fresh mozzarella, cut into cubes**
- 1 fresh jalapeño pepper (28 grams), chopped**
- ½ cup (73 grams) (or to taste) fresh corn kernels cut from cob**
- 2 ounces (55 grams) ricotta salata or Cotija cheese, crumbled**
- Black pepper, to taste**
- Salsa Verde (recipe follows)**

1. If you use a dough recipe that calls for refrigeration, remove dough ball from refrigerator about 1 hour before baking pizza. Put your pizza steel or stone on an upper rack in your oven about 8 inches below broiler. Preheat oven to 550°F (290°C) for 45 minutes. (If your oven won't go that high, preheat oven to 500°F [260°C].)
2. Switch oven to broil 10 minutes before loading pizza.
3. Shape pizza dough. (See "How to Shape Your Pizza.")
4. Drizzle dough with oil, then sprinkle mozzarella evenly over top of dough. Add jalapeño and corn. Sprinkle ricotta salata or Cotija cheese over top, then generously grate fresh black pepper over all.
5. Turn off broiler, then gently slide pizza onto pizza stone or steel. Close oven door, and change setting to bake at 550°F (290°C). Bake for 5 minutes. (If baking at 500°F [260°C], bake about 9 minutes.) Change oven setting from bake to broil, and broil for 1 to 2 minutes. Remove from oven; add dollops of Salsa Verde to taste. Serve sliced.

#### SALSA VERDE

Makes about ½ cup

- 1 cup (14 grams) fresh flat-leaf parsley**
- ½ cup (7 grams) fresh mint or basil**
- ½ cup (75 grams) olive oil, with some in reserve**
- 1 anchovy fillet (2 grams)**
- 4 to 5 cloves fresh garlic (11 to 15 grams)**
- 1 tablespoon (18 grams) Champagne vinegar**
- ½ teaspoon (2.5 grams) fine sea salt**

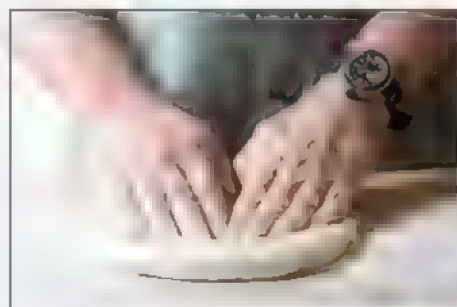
1. Combine all ingredients in a small food processor (or chop herbs and garlic finely), and blend until combined. Do not mix into a purée, a little rough texture is fine. Add more oil if needed to get a thick consistency, not at all dry, a little thinner than a paste. Reserve into a covered container. This will go on the pizza in dollops right after it comes out of the oven.

## TOOLS YOU'LL NEED

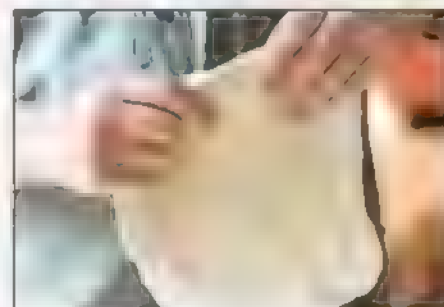
**Peel** – A peel is a wooden paddle you use to move your pizza in and out of the oven, and it's an essential tool for making great pizza at home. Those thin-crust pies have a tendency to fall apart otherwise. A peel should cost you about \$15, and you can order one online or pick one up at a store like Sur La Table.

**Pizza Steel** – For these pizzas, we're trying to recreate the baking style of a brick oven, so you want the cooking surface to be as hot as you can get it. Ken recommends a pizza steel instead of a stone because steel releases heat more energetically than stone. Translation? You'll get a little more oven spring on the crust, a puffier rim, and a little more of that leopard-pock marking on the bottom crust than you would with a stone. Try Baking Steel ([bakingsteel.com](http://bakingsteel.com); \$89).

## HOW TO SHAPE YOUR PIZZA



1. To shape pizza, put dough ball on floured work surface, and flip to coat both sides moderately with flour. Leaving about a ½ inch of outer rim undeformed, punch down middle with your fingertips, pushing air toward rim of disk, then flip dough over, and repeat.



2. Using floured hands, grab rim at about 10 o'clock and 2 o'clock positions, and lift so crust hangs down vertically; preserve outer rim by placing your thumbs about a ½ inch from edge for a Neapolitan-style pizza or a ¼ inch from edge for a New York-style pie. Let gravity pull rest of dough down to stretch it. Run rim between your hands, working all the way around circumference of dough a couple of times.



3. Next, make two fists, and position them just inside rim, with crust still hanging vertically. Gently stretch and turn dough repeatedly, letting bottom of dough pull down, expanding surface. Keep a close eye on thickness of dough. You want the dough thin, but you don't want it so thin that it tears or can't support the weight of toppings.



4. Transfer disk of pizza dough to peel, and run your hands around perimeter to relax it and work out the kinks. ☺

# the essential...

# MILK BREAD

BY KYLE GRACE MILLS

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE  
RECIPE DEVELOPMENT AND FOOD STYLING BY LAURA CRANDALL



THIS FLUFFY, SLIGHTLY SWEET LOAF BREAD FROM JAPAN IS THE WHITE BREAD TO RULE THEM ALL. FOLLOW OUR STEP-BY-STEP GUIDE—FROM KNEADING TO SHAPING TO BAKING—TO RECREATE THIS ASIAN CLASSIC IN YOUR HOME KITCHEN.

Hailing from the bakeries of Japan's second largest island and its dairy capital, Hokkaido, milk bread is the Pacific nation's great contribution to the world of bread. This lightly sweet, tender loaf inspires one to make rapturous comparisons to clouds, cotton, pillows, and other cushy, feathery objects. But ethereal analogies can take a reader only so far. A slice of milk bread must be shaped, baked, and eaten to be believed. It can be enjoyed plain, buttered and toasted, as soft bookends to a summer tomato sandwich, or transformed into the world's most tender bread pudding. It's that simply perfect loaf of bread that pulls double duty as both a blank canvas and a working piece of art. It inspires wonder—just don't call it Wonder Bread.





## MILK BREAD

Makes 2 (9x5-inch) loaves or 24 rolls

*Sweet, downy Milk Bread gets its unparalleled texture from Tangzhong, a milk and flour mixture that is heated on the stove until thickened into a creamy paste. The second crucial part of the Milk Bread recipe? A rolled and spiraled shaping method, which gives the loaf its towering height and the iconic swirling imprint on the side crust.*

- 1½ cups (320 grams) warm whole milk (100°F/38°C to 110°F/43°C)**
- ¾ cup (133 grams) granulated sugar**
- 4½ teaspoons (14 grams) active dry yeast**
- 5½ cups (699 grams) bread flour\***
- Tangzhong (recipe follows)**
- 3 large eggs (150 grams), divided**
- 2 teaspoons (6 grams) kosher salt**
- 6 tablespoons (84 grams) unsalted butter, room temperature**
- 1 tablespoon (15 grams) whole milk**

**1.** In a small bowl, whisk together warm milk, sugar, and yeast. Let stand until mixture is foamy, about 10 minutes.

**2.** In the bowl of a stand mixer fitted with the dough hook attachment, stir together yeast mixture, flour, Tangzhong, 2 eggs (100 grams), and salt with a wooden spoon until combined. With mixer on low speed, beat for 5 minutes. Add butter, and beat at medium-low speed for 6 minutes. Scrape sides of bowl, and turn dough over. Beat 2 minutes more. Check dough's gluten development by using the windowpane test (see page 85 for The Windowpane Test). Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

Test dough for fermentation by using the finger dent test (see page 85 for The Finger Dent Test).

- 3.** Spray 2 (9x5-inch) loaf pans (for loaves) or 2 (13x9-inch) baking pans (for rolls) with cooking spray.
- 4. For loaves:** Divide dough into 6 equal portions (252 grams each). Shape each portion into a ball. Roll each ball into a 12x5-inch oval. Fold right third (lengthwise) over middle third. Fold left side over middle. Using a rolling pin, flatten dough, and reroll into a 12x5-inch oval. Starting with one short side, roll dough away from you into a cylinder. Place seam side down in prepared pan. Repeat with remaining dough, placing 3 portions in each prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
- 5. For rolls:** Divide dough into 24 equal portions. Roll each portion into a ball. Using a rolling pin, roll each portion into a 7x3-inch oval. Fold right third (lengthwise) over middle third. Fold left side over middle. Using a rolling pin, flatten dough, and roll into a 7x2½-inch oval. Starting with one short side, roll dough away from you into a cylinder. Place seam side down in prepared pan. Repeat with remaining dough, placing 12 rolls in each prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
- 6.** Preheat oven to 350°F (180°C).
- 7.** In a small bowl, whisk together milk and remaining 1 egg (50 grams). Brush top of dough with egg wash.
- 8. For loaves:** Bake until an instant-read thermometer inserted in center registers 190°F (88°C), about 30 minutes, covering with foil during last 10 minutes of baking. Remove from

pans immediately, and let cool completely on a wire rack before slicing.

**9. For rolls:** Bake until golden brown, about 20 minutes. Let rest in pan 15 to 20 minutes, then remove and let cool on a wire rack. Serve warm or at room temperature.

*\*We used King Arthur Bread Flour.*

## TANGZHONG

Makes about ½ cup

*The magic of Milk Bread can be chalked up to the Tangzhong, a paste made from milk and flour that's slowly heated to exactly 149°F (65°C). It resembles a white, loose roux and has two purposes: extend the bread's shelf life for up to 4 days and lock in moisture without making the bread heavy.*

- ¾ cup (180 grams) whole milk**
- ¼ cup (32 grams) bread flour\***

**1.** In a small saucepan, whisk together milk and flour. Cook over medium-low heat, whisking constantly, until mixture thickens and registers 149°F (65°C) on an instant-read thermometer and whisk leaves lines on bottom of saucepan (see page 85 for The Tangzhong). Transfer to a small bowl, and let cool to room temperature before using.

*\*We used King Arthur Bread Flour.*



**PRO TIP**

After we sear our Milk Bread in some butter in a skillet, we slather it with sweetened condensed milk. In Japan, this sticky sweet treat is used more as a condiment than a baking ingredient. They top shaved ice with it, dip fresh strawberries in it, and, our favorite, smear it on milk bread.

# DOUGH 101: PRE-SHAPING

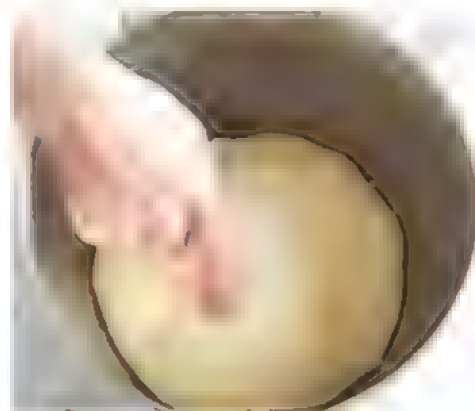
MILK BREAD IS ALL ABOUT ITS COTTON-SOFT TEXTURE, ACHIEVED THROUGH PHYSICAL HANDLING OF THE DOUGH (I.E., KNEADING AND PROOFING) AND MIXING IN THAT VITAL INGREDIENT, TANGZHONG. MASTER THESE ELEMENTS WITH THE FOLLOWING TECHNIQUES.



**The Tangzhong:** This crucial ingredient is what separates Milk Bread from all other loaves. To make Tangzhong, you'll need a small heavy-bottomed saucepan, a proper whisk, steady low heat, and 10 minutes of undivided attention. Keep your instant-read thermometer on hand, because once the milk and flour begin to congeal, things move quickly. If the tangzhong gets overcooked, it'll become too thick and cross over into genuine roux territory.



**The Windowpane Test:** This test will help you check your dough's gluten development—that chewy elasticity achieved through kneading or mixing with the stand mixer's dough hook. First, pinch or cut—but don't tear because this damages the gluten strands—a small, golfball-size piece of dough. Then, slowly, with your thumb and forefinger, pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent and letting through murky, poetic light like a Vermeer windowpane. If it fails to hold during the stretch, give your dough another 2 minutes of work, and then test again.



**The Finger Dent Test:** Often, recipes ask you to let dough rest until it has “doubled in size,” which roughly translates to “just eyeball it.” Anxious bakers can relax, an easy but underused solution to this vague directive is to try the finger dent test. After your dough has rested for 1 hour, lightly flour the surface of your dough, and gently press your finger about ½ inch into the surface. If your dough has properly fermented, you should be able to watch the dough spring back slightly but still show an indentation. If the dent disappears, the dough has been underproofed and needs more time. If the poke stays completely, you've overproofed the dough. Apply this method for the rise right before the shaping to ensure your dough has the perfect flavor and texture.

## Make Milk Bread Pudding Magic

Justin Burke-Samson, head pastry chef at Kindred (see “The Best Milk Bread,” opposite page) in Davidson, North Carolina, transforms the restaurant's milk bread rolls into custard-rich bread pudding gold. Create your own bread pudding masterpiece with his top tips.

**Use Large, Dry Pieces of Bread:** “Always start with dry bread. This isn't about creating an ideal texture for the bread pudding. The fact is, if you have fresh milk bread, it's perfect just the way it is. Bread pudding is about making the most of your leftover bread, so save this for when the bread is about 4 days old. Don't tear up the milk bread into too small pieces, instead leave them in sizable chunks so they keep a natural, rounded shape and won't get an oversaturated, soggy texture.”

**Infuse Your Custard:** “I like to steep my heavy cream with whole spices, like torched cinnamon sticks and

black cardamom pods. You can backen the spices in the oven on a sheet tray by broiling them under the broiler. That burnt black cardamom really brings out a smoky campfire flavor of s'mores—a combination of dessert and nostalgia for me. Plus, infusing the custard ensures you won't overwhelm that delicate underlying milk bread flavor.”

**Don't Overdo the Sugar:** “Milk bread is already sweet, so keep that in mind when adding in your sugar. The only time you need a heavy hand with the sugar is for the top. A generous coat of sugar will create a nice brûlée effect.”

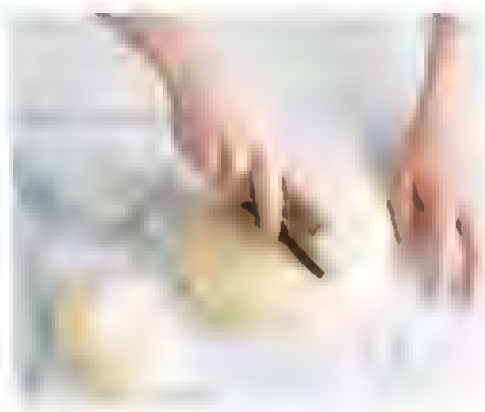
**Push It Over the Edge with Booze and Fruit:**

“What makes our milk bread pudding so addictive is what we're packing in the middle: figs soaked in Hennessy and cognac. You can do a similar combination with any choice of fruit or alcohol, soaking for a few hours, and packing the drained fruit into the middle. Then you can use that reserved soaking liquid to make a butterscotch or caramel sauce. When you're ready to serve the bread pudding, drizzle the fig butterscotch sauce on top.”



# SHAPING

MILK BREAD OFFERS A STRIKING VISUAL WITH ITS SKY-HIGH HEIGHT AND SUBTLE SWIRLS ON THE SIDE CRUST. FOLLOW THESE STEPS TO SHAPE YOUR IDEAL TALL AND TENDER LOAF.



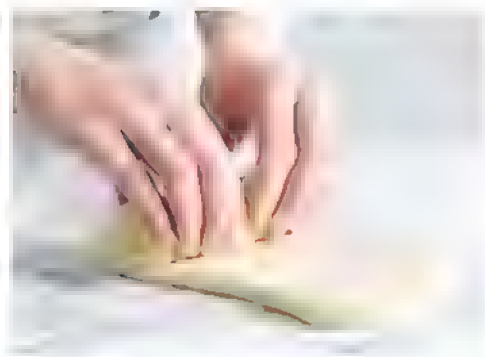
Using a bench scraper, divide dough into 6 equal portions, weighing each on a scale to ensure even distribution. Roll the dough gently into balls, making sure not to overwork the dough.



Using a rolling pin, flatten dough into a 12x5-inch oval. (These dimensions will help make sure the dough will perfectly fit your bread pan.)



Fold the right side of the dough (lengthwise) to meet the middle of the dough. Repeat on the left side. Your dough should look like a long, skinny strip, with a seam facing you. Once folded, re-flatten the dough with your rolling pin to its original 12x5-inch oval shape.



Starting with one short side, roll dough away from you into a 5-inch-wide cylinder. This coiled shape helps give your bread extraordinary lift.



Place 3 spiraled dough rolls into the 9x5-inch bread pan, seam side down, to form one loaf.



Let dough rest until doubled in size, about 1 hour.

## The Best Milk Bread, From Paris to Tokyo

THESE THREE MILK BREAD MECCAS SERVE UP THE BEST LOAVES AND ROLLS MONEY CAN BUY.

### Kindred | Davidson, North Carolina, United States

The signature cover-shaped milk bread roll served with dinner at Kindred has earned rapid acclaim. The secret to these go-to rolls lies in two unconventional ingredients added to the mix: honey and milk powder. Their second soon-to-be famous dish? The restaurant's milk bread pudding, courtesy of pastry chef Justin Burke Samson. See "Make Milk Bread Pudding Magic," opposite page, for a look at his process.

[kindreddavidson.com](http://kindreddavidson.com)

### Centre The Bakery | Ginza, Tokyo, Japan

Over 2,000 loaves of fresh milk bread are sold each day from this Japanese hot spot. It's the restaurant's specialty, and it keeps lines of tourists and locals snaking out the door. Try the toast set for three slices of different white bread (including Japanese milk bread), your pick of toaster, an assortment of spreads, and butter delivered from the owner's Hokkaido dairy farm. If you're looking to revel in the softer side of things, try the fruit and fresh cream milk bread sandwiches, a Japanese delicacy reminiscent of a small-scale Victorian sponge cake. But when in doubt, stick with the no-frills milk bread, the loaf that keeps business booming.

### Aki Boulanger | Paris, France

American expat food writer David Lebovitz swears by this French-Japanese bakery, located a stone's throw from the Louvre. The boulangerie offers a proper slice of plain milk bread, but the tricolor swirled loaf, *Marbré Azuki Matcha*, can't be beat. This Instagram-friendly milk bread incorporates two other traditional Japanese flavors, matcha and red bean paste, into an internal spiral, imparting both sweet and earthy flavors to the tender crumbed loaf.

[akiboulanger.com](http://akiboulanger.com)

## Transform Loaves into Rolls

To make the base loaf recipe into rolls, all you need to do is shape everything on a smaller scale. Divide dough into 24 equal portions instead of the larger original 6 portions. Roll each portion into a ball (about 62 grams). Roll out each ball into a 7x3-inch oval. Folding lengthwise, fold right third over middle third. Fold left side over middle. Using a rolling pin, reroll dough into a 7x2½-inch oval. Starting with one short side, roll dough away from you into a cylinder. Place in a prepared 13x9-inch pan, seam side down. Repeat method with remaining dough, placing 12 rolls in each prepared 13x9-inch pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour. 







# Apricot Amore

THIS SWEET FRUIT UNITES SUMMERY PEOPLE AND CULINARIES. BAKES, FROM NEW ZEALAND'S APRICOT CAKE TO GERMAN KUCHEN, ARE HERE TO CELEBRATE ALL SEASONS OF APRICOT DELICIOUS.

BY JENNIFER BROWN  
PHOTOGRAPHS BY JESSICA K. SMITH





Heirloom Tomato and  
Apricot Tart .  
page 96







## PISTACHIO APRICOT CAKE

Makes 1 (9-inch) cake

*If a German apricot cake (Aprkosenkuchen) and a Sicilian pistachio cake did the tango, this jammy cake with creamy White Chocolate Ganache and fluffy pistachio frosting would be the result.*

- ½ cup (113 grams) unsalted butter, softened**
- 1 cup (200 grams) granulated sugar**
- 2 large eggs (100 grams)**
- ½ teaspoon (2 grams) vanilla extract**
- 1½ cups (167 grams) all-purpose flour**
- 1¼ teaspoons (6.25 grams) baking powder**
- ½ teaspoon (1.5 grams) kosher salt**
- ½ cup (120 grams) whole buttermilk**
- ½ cup (80 grams) chopped fresh apricots**
- ¾ cup (240 grams) Apricot Jam (recipe on page 95), divided**
- 1 tablespoon (15 grams) fresh lemon juice**
- Pistachio Buttercream (recipe follows)**
- White Chocolate Ganache (recipe follows)**
- Candied Apricots (recipe follows)**

- 1.** Preheat oven to 350°F (180°C). Butter and flour a 9-inch round tall-sided cake pan.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
- 3.** In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition.

- 4.** In a small bowl, stir together apricots, ¼ cup (80 grams) Apricot Jam, and lemon juice. Gently fold apricot mixture into batter. Spoon batter into prepared pan.
- 5.** Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.
- 6.** Using a serrated knife, cut cake in half horizontally. Spread about ¾ cup Pistachio Buttercream onto one cake layer. Using a pastry bag fitted with a Wilton 1M round tip, pipe about ½ cup Pistachio Buttercream in a circle around edge of frosted cake layer. Spoon remaining ½ cup (160 grams) Apricot Jam onto cake layer, and top with remaining cake layer. Freeze for 15 minutes.
- 7.** Spread remaining Pistachio Buttercream on top and sides of cake. Pour White Chocolate Ganache over top of cake. Refrigerate until chocolate is set, about 15 minutes. Top with Candied Apricots. Serve at room temperature. Cover and refrigerate for up to 5 days.

### PISTACHIO BUTTERCREAM

Makes about 4½ cups

- 1 cup (142 grams) shelled roasted pistachios**
- 1 teaspoon (5 grams) olive oil**
- 3 cups (360 grams) confectioners' sugar**
- ¾ cup (170 grams) unsalted butter, softened**
- 1 tablespoon (15 grams) whole milk**

- 1.** In the work bowl of a food processor, place pistachios and oil; pulse until a thick paste forms, about 5 minutes.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat pistachio paste, confectioners' sugar, butter, and milk at medium-low speed until light and fluffy, 2 to 3 minutes. Use immediately, or refrigerate for up to 2 days.

### WHITE CHOCOLATE GANACHE

Makes about 1½ cups

- 8 ounces (225 grams) white chocolate, chopped**
- ½ cup (120 grams) heavy whipping cream**

- 1.** Place chocolate in a heatproof bowl.
- 2.** In a small saucepan, bring cream to a boil over medium heat. Pour hot cream over chocolate. Let stand for 1 minute, whisk until smooth. Let cool until slightly thickened, 3 to 5 minutes.

### CANDIED APRICOTS

Makes 1 cup

- ½ cup (80 grams) water**
- ¼ cup (50 grams) granulated sugar**
- 2 tablespoons (30 grams) fresh lemon juice**
- 1 tablespoon (21 grams) honey**
- 1 cup (128 grams) sliced dried apricots**

- 1.** In a small saucepan, bring ½ cup (80 grams) water, sugar, lemon juice, and honey to a boil over medium heat. Whisk in apricots. Reduce heat to medium-low; simmer, stirring occasionally, until apricots are coated in a thick glaze, 7 to 8 minutes.
- 2.** Line a baking sheet with parchment paper. Spread apricots on prepared pan, and let cool until tacky. Cover and refrigerate for up to 1 week.



## BROWNED BUTTER APRICOT BLONDIES

Makes 9

*The blondie—that golden, caramelized bar that verges on butterscotch bliss—was begging for a tangy-sweet swirl of Apricot Jam. We obliged, stirring in a hefty dose of nutty browned butter for good measure and finishing it off with a light sprinkle of sea salt.*

- ¾ cup (113 grams) unsalted butter**
- 1½ cups (156 grams) all-purpose flour**
- 1 teaspoon (5 grams) baking powder**
- ¾ teaspoon (1.5 grams) kosher salt**
- 1 teaspoon (4 grams) vanilla extract**
- 1 cup (220 grams) firmly packed light brown sugar**
- 2 large eggs (100 grams)**
- ¼ cup (80 grams) Apricot Jam (recipe follows)**
- Garnish: flaked sea salt**

- 1.** Preheat oven to 350°F (180°C). Butter and flour a 9-inch square baking dish.
- 2.** In a medium saucepan, melt butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat.

- 3.** In a large bowl, whisk together flour, baking powder, and salt. Whisk in melted browned butter and vanilla. (Mixture will be thick.)
- 4.** In the bowl of a stand mixer fitted with the whisk attachment, beat brown sugar and eggs at high speed until tripled in size, 4 to 5 minutes. Add one-third of egg mixture to flour mixture, stirring just until combined. Fold in remaining egg mixture in 2 portions until well combined. Pour into prepared pan. Spoon Apricot Jam, 1 to 2 teaspoons at a time, over batter.
- 5.** Bake until a wooden pick inserted in center comes out clean, 20 to 30 minutes, covering with foil 10 minutes into baking if you want lighter-colored blondies. Let cool completely on a wire rack. Sprinkle with sea salt, if desired. Store in an airtight container at room temperature for up to 4 days.

### APRICOT JAM

Makes about 2 cups

- 3 cups (480 grams) chopped fresh apricots\***
- 1½ cups (300 grams) granulated sugar**
- 1 teaspoon (1 gram) lemon zest**
- 1 tablespoon (15 grams) fresh lemon juice**
- ¾ teaspoon (1.5 grams) kosher salt**
- ¼ teaspoon (1 gram) ground black pepper**

- 1.** In a medium saucepan, bring all ingredients to a boil over medium-high heat. Cook for 5 minutes, stirring frequently. Reduce heat to medium; cook, stirring frequently, until mixture thickens, 20 to 45 minutes. Remove from heat, and let cool for 1 hour before transferring to a clean jar. Jam will keep refrigerated for up to 2 weeks.

*\*Reserve apricot pits for Noyaux Pastry Cream (recipe on opposite page). Pits can be frozen for up to 1 month.*

### APRICOT NOYAU SKOLEBRØD

Makes 15

*The traditional Norwegian cardamom bun, skolebrød, gets a stone fruit twist in this recipe that uses the whole apricot, from pit to flesh. Noyaux, the nutlike kernel found in the heart of the fruit, gives the pastry cream an almond flavor.*



- 1½ cups (400 grams) plus 2 tablespoons (30 grams) whole milk, divided
- ¼ cup (57 grams) unsalted butter
- ¾ cup (133 grams) granulated sugar
- 2½ teaspoons (5 grams) instant yeast
- 4½ cups (563 grams) all-purpose flour
- 1½ teaspoons (3 grams) ground cardamom
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (107 grams) Apricot Jam (recipe on opposite page)

#### Noyaux Pastry Cream (recipe follows)

- 1 large egg (50 grams)
- 1 teaspoon (5 grams) water
- 1 cup (120 grams) confectioners' sugar
- ¾ cup (56 grams) toasted sweetened desiccated coconut

1. In a medium saucepan, heat 1½ cups (400 grams) milk and butter over medium heat, stirring frequently, until butter is melted and a candy thermometer registers 125°F (52°C).

2. In a small bowl, whisk together granulated sugar and yeast. Add yeast mixture to warm milk mixture, whisking to combine. Let stand until mixture is foamy, about 10 minutes.

3. In the bowl of a stand mixer fitted with the dough hook attachment, combine flour, cardamom, and salt. With mixer on low speed, gradually add milk mixture, beating until combined. Increase mixer speed to medium, and beat until smooth and elastic, 8 to 10 minutes. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover dough directly with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

4. Turn out dough onto a lightly floured surface. Divide dough into 15 (72-gram) pieces, and shape into balls. Cover with plastic wrap, and let rest until doubled in size, about 30 minutes.

5. Preheat oven to 375°F (190°C). Line 2 baking sheets with parchment paper.

6. Make an indent on the center of each ball with two fingers of each hand, pressing from center outward, leaving a 1-inch border. Press bottom of indentation flat, leaving a nickel-size circle in center. (This ensures the jam will remain in roll while baking.) Spoon 1 teaspoon (7 grams) Apricot Jam into center of each bun. Place Noyaux Pastry Cream in a pastry bag fitted with a Wilton #12 round tip. Pipe enough Noyaux Pastry Cream to cover jam in a spiral motion working from outside inward. Place on prepared pans.

7. In a small bowl, whisk together egg and 1 teaspoon (5 grams) water. Brush egg wash onto outside of each bun.

8. Bake until golden and risen, about 20 minutes, rotating pans and covering with foil halfway through baking to prevent excess browning. Let cool on wire racks for 20 minutes.

9. In a small bowl, whisk together confectioners' sugar and remaining 2 tablespoons (30 grams) milk. Spoon glaze over buns, and sprinkle with coconut. Store in an airtight container at room temperature for up to 3 days.

#### NOYAUX PASTRY CREAM

Makes about 1 cup

- 1½ cups (320 grams) whole milk
- 1 tablespoon (8 grams) ground noyaux\*
- 3 large egg yolks (56 grams)
- ¼ cup (67 grams) granulated sugar
- 2 tablespoons (16 grams) cornstarch
- ¼ teaspoon (2 grams) almond extract
- ¼ teaspoon (2 grams) vanilla extract

1. In a medium saucepan, bring milk and noyaux to a boil over medium heat. Remove from heat; cover and let steep for 20 minutes. Strain cream mixture, gently pressing on solids. Return mixture to pan, and bring to a boil over medium heat.

2. In a medium bowl, whisk together egg yolks, sugar, cornstarch, and extracts. Slowly add warm milk mixture to egg mixture, whisking constantly. Return mixture to pan, and cook, whisking constantly, until thickened. Pour into a small bowl. Cover directly with plastic wrap, and refrigerate for at least 1 hour or up to 2 days.

*\*Noyaux is the nutlike kernel found within the pits of stone fruit. The easiest way to acquire noyaux is to toast pits on a lined baking sheet at 350°F (180°C) for 7 minutes. Let cool slightly. Place pits in rows on a kitchen towel, and cover with another kitchen towel. Crack each pit by firmly tapping with the bottom of a dowel rolling pin.*

#### HEIRLOOM TOMATO AND APRICOT TART

Makes 1 (9-inch) tart

*With a buttery Pine Nut Crust, a rich ricotta mozzarella, and basil filling, this savory tart brings seasonal treasures together.*

- ¾ cup (180 grams) balsamic vinegar
- 1 cup (225 grams) ricotta cheese
- 4 large egg yolks (74 grams)
- 2 teaspoons (7 grams) minced garlic
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (1 gram) ground black pepper
- ¾ cup (75 grams) shredded mozzarella cheese, divided
- ¼ cup (8 grams) chopped fresh basil
- Pine Nut Crust (recipe follows)
- 2 heirloom tomatoes (638 grams), sliced ¼ inch thick and cut into thirds
- 6 fresh apricots (210 grams), sliced ¼ inch thick

Garnish: fresh basil leaves

1. Preheat oven to 350°F (180°C).

2. In a small saucepan, bring vinegar to a boil over medium heat. Cook until thickened and reduced by half, 15 to 20 minutes. Let cool completely.

3. In a medium bowl, whisk together ricotta, egg yolks, garlic, salt, and pepper. Add ½ cup (50 grams) mozzarella and basil, stirring to combine. Pour mixture into prepared Pine Nut Crust. Arrange tomato and apricot slices in desired pattern over ricotta mixture. Sprinkle with remaining ¼ cup (25 grams) mozzarella.

4. Bake until set, 45 to 60 minutes, covering with foil to prevent excess browning, if necessary. Let cool on a wire rack for 20 minutes. Remove tart from pan. Drizzle with balsamic reduction. Garnish with basil, if desired. Serve warm. Cover and refrigerate for up to 2 days.

#### PINE NUT CRUST

Makes 1 (9-inch) crust

- 1 cup (96 grams) ground toasted pine nuts
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground black pepper
- 1½ cups (188 grams) all-purpose flour
- ½ cup (113 grams) unsalted butter, softened
- 1 large egg yolk (19 grams)
- 1 teaspoon (5 grams) water

1. In the work bowl of a food processor, place pine nuts, salt, and pepper; pulse until combined. Add flour, and pulse until finely ground.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat nut mixture, butter, egg yolk, and 1 teaspoon (5 grams) water at medium speed until combined. Wrap in plastic wrap, and refrigerate for at least 10 minutes.

3. Press dough into bottom and up sides of a 9-inch removable-bottom tart pan. Freeze for 20 minutes. ☑



# THIS BREAD IS BANANAS

THE BEAUTY OF BANANA BREAD LIES IN ITS SWEET PRACTICALITY, MAKING THE MOST OF OVERRIPE PRODUCE AND A BAKER'S LIMITED TIME. WITH SIX NEW TAKES ON THE BELOVED ORIGINAL, WE KEEP THE FORMULA SIMPLE BUT TAKE THE FLAVOR IN UNEXPECTED AND DELIGHTFUL NEW DIRECTIONS.

PHOTOGRAPHY BY WILLIAM DICKEY  
RECIPE DEVELOPMENT AND FOOD STYLING BY  
LAURA CRANDALL  
STYLING BY BETH K. SEELEY









1/2 cup





We bake our loaves in Williams Sonoma Go touch Nonstick Loaf Pans, available on [williams-sonoma.com](http://williams-sonoma.com). The pans ensure even baking and browning on quick bread.



## FREEZE NOW, BAKE LATER

Making banana bread is beholden to overripe bananas, which can take almost a week to get to that black peel sweet spot. To make sure you never have to wait on your produce, keep a batch of overripe bananas in your freezer. Keep the bananas in their peel (which protects them from freezer burn and odors), and store in a resealable bag. Once you're ready to bake, allow the bananas to defrost before peeling. The bananas should come out as a purée—freezing breaks down the cell walls and naturally produces a mash.

### CARAMELIZED BANANA BREAD

Makes 1 (8½x4½-inch) loaf

*Think of this as a breakfast bread version of bananas Foster. Crowned with golden Caramelized Banana halves and offering a hint of cinnamon flavor, this loaf is all about taking the banana to the nth power of sweetness.*

- 1½ cups (209 grams) all-purpose flour
  - ¼ teaspoon (1.5 grams) kosher salt
  - ¼ teaspoon (2.5 grams) baking soda
  - ¼ teaspoon (1.25 grams) baking powder
  - 1½ cups (255 grams) mashed banana (about 3 medium bananas)
  - ¾ cup (165 grams) firmly packed light brown sugar
  - ¾ cup plus 2 teaspoons (86 grams) unsalted butter, melted
  - ¼ cup (60 grams) sour cream
  - 2 large eggs (100 grams)
  - 1 teaspoon (4 grams) vanilla extract
  - ¼ teaspoon (1 gram) ground cinnamon
- Caramelized Banana (recipe follows)

1. Preheat oven to 325°F (170°C). Butter and flour an 8½x4½-inch loaf pan.
2. In a medium bowl, whisk together flour, salt, baking soda, and baking powder. In a large bowl, whisk together mashed banana, brown sugar, melted butter, sour cream, eggs, vanilla, and cinnamon. Fold flour mixture into banana mixture just until combined. Spoon batter into prepared pan. Place Caramelized Banana halves, cut side up, on top of batter.

3. Bake until a wooden pick inserted in center comes out clean, about 50 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

### CARAMELIZED BANANA

Makes 2 halves

- 1 tablespoon (14 grams) unsalted butter
- 2 tablespoons (28 grams) firmly packed light brown sugar
- 1 medium banana (124 grams), halved lengthwise

1. In a small skillet, melt butter over medium-low heat.
2. Gently press brown sugar onto each cut side of banana. Place bananas, cut side down, in skillet; cook until bananas are golden brown and caramelized, 4 to 5 minutes. Gently turn, and cook 2 minutes more. Remove from heat; set aside until ready to use.





## ROASTED BANANA RUM BUNDT CAKE

Makes 1 (10-cup) Bundt cake

*Ready for a bolder, more sophisticated take on the simple loaf? Time to bring out the Bundt pan! We roast the bananas and use tangy buttermilk to create an extra-smooth batter and tender crumb that translate beautifully to cake form. Buttery spiced rum paired with the gooey Roasted Bananas equals pure indulgence.*

### Roasted Bananas (recipe follows)

- 1 ripe banana (124 grams), mashed
- $\frac{3}{4}$  cup (160 grams) whole buttermilk
- 1 cup (220 grams) firmly packed dark brown sugar
- $\frac{1}{2}$  cup (112 grams) canola oil
- $\frac{1}{4}$  cup (60 grams) dark rum\*
- 2 large eggs (100 grams)
- 1 teaspoon (4 grams) vanilla extract
- $2\frac{1}{2}$  cups (312 grams) cake flour
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (5 grams) baking powder
- $\frac{1}{2}$  teaspoon (1.5 grams) kosher salt

### Vanilla Cream Cheese Glaze (recipe follows)

1. Preheat oven to 325°F (170°C). Butter and flour a 10-cup Bundt pan\*\*.
2. In the work bowl of a food processor, combine Roasted Bananas, mashed banana, and buttermilk, process until smooth. Transfer to a large bowl, whisk in brown sugar, oil, rum, eggs, and vanilla.
3. In a medium bowl, whisk together flour, baking soda, baking powder, and salt. Fold flour mixture into banana mixture just until combined. Spoon batter into prepared pan. Gently tap pan on counter to release any air bubbles.
4. Bake until a wooden pick inserted near center comes out clean, 40 to 45 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Spoon Vanilla Cream Cheese Glaze over cooled cake.

\*We used The Kraken Black Spiced Rum

\*\*We used the Nordic Ware Premier Brilliance Pan, available on nordicware.com

## ROASTED BANANAS

Makes 3

- 3 medium unpeeled bananas (672 grams)

1. Preheat oven to 400°F (200°C).
2. Place unpeeled bananas on a sheet pan. Roast until completely black, 20 to 25 minutes. Let cool completely; peel bananas.

## VANILLA CREAM CHEESE GLAZE

Makes  $\frac{1}{2}$  cup

- $\frac{1}{4}$  cup (56 grams) cream cheese, softened
- $\frac{1}{2}$  cup (60 grams) confectioners' sugar
- 1 tablespoon (15 grams) whole milk
- 1 tablespoon (15 grams) dark rum\*
- $\frac{1}{4}$  teaspoon (1.5 grams) vanilla bean paste

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth. With mixer on low speed, gradually add confectioners' sugar, beating until combined. Add milk, rum, and vanilla bean paste, beating until smooth. Use immediately.

\*We used The Kraken Black Spiced Rum

## MINI TROPICAL BANANA BREAD

Makes 4 mini loaves

*A bite of these mini loaves takes you on an island flavor vacation. Sweet pineapple, chewy coconut, and a tangy burst of Citrus Glaze combine for a sunny take on the original.*

- $\frac{1}{4}$  cup (113 grams) unsalted butter, softened
- $\frac{3}{4}$  cup (147 grams) firmly packed light brown sugar
- 3 tablespoons (60 grams) guava jam
- 2 large eggs (100 grams)
- $2\frac{1}{4}$  cups (281 grams) all-purpose flour
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (5 grams) baking powder
- $\frac{1}{4}$  teaspoon (1.5 grams) kosher salt
- $1\frac{1}{2}$  cups (341 grams) mashed banana (about 4 medium bananas)
- $\frac{1}{4}$  cup (80 grams) coconut milk
- $\frac{1}{4}$  teaspoon (1 gram) coconut extract
- $\frac{1}{4}$  cup (100 grams) finely diced fresh pineapple
- $\frac{1}{4}$  cup (60 grams) packed sweetened flaked coconut

### Citrus Glaze (recipe follows)

1. Preheat oven to 325°F (170°C). Butter and flour 4 (5½x3-inch) loaf pans.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in jam until well combined. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, baking soda, baking powder, and salt. In a small bowl, whisk together mashed banana, coconut milk, and coconut extract; whisk in pineapple and coconut. With mixer on low speed, add banana mixture to butter mixture, beating until combined. Gradually add flour mixture, beating

just until combined. Divide batter among prepared pans, smoothing tops with an offset spatula.

4. Bake until a wooden pick inserted in center comes out clean, about 40 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Spoon Citrus Glaze over cooled loaves.

## CITRUS GLAZE

Makes  $\frac{1}{2}$  cup

- 1 cup (120 grams) confectioners' sugar
- 1 lemon (99 grams), zested and juiced
- 1 lime, zested and juiced

1. In a medium bowl, combine confectioners' sugar and zests. In a small bowl, combine lemon juice and lime juice. Add 2 to 3 tablespoons (30 to 45 grams) citrus juice to confectioners' sugar mixture, stirring until desired consistency is reached.



## BLUEBERRY-ALMOND BANANA BREAD

Makes 1 (8½x4½-inch) loaf

We spike the traditional banana bread formula with a double dose of crème fraîche (in the batter and the glaze) to tenderize the crumb and offer a touch of tang to round out the flavor

- ½ cup plus 2 teaspoons (86 grams) unsalted butter, softened
  - ½ cup (100 grams) granulated sugar
  - 2 large eggs (100 grams)
  - 1½ cups (209 grams) all-purpose flour
  - ¾ teaspoon (3.75 grams) baking soda
  - ¾ teaspoon (3.75 grams) baking powder
  - ½ teaspoon (1.5 grams) kosher salt
  - 1½ cups (255 grams) mashed banana (about 3 medium bananas)
  - ¼ cup (60 grams) crème fraîche
  - ¼ cup (85 grams) honey
  - 1 teaspoon (4 grams) vanilla extract
  - ½ teaspoon (2 grams) almond extract
  - 1 cup (170 grams) fresh blueberries
  - ¾ cup (85 grams) slivered almonds
- Crème Fraîche Glaze (recipe follows)
- Garnish: toasted sliced almonds

1. Preheat oven to 325°F (170°C). Butter and flour an 8½x4½-inch loaf pan
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, baking soda, baking powder, and salt. In a small bowl, whisk together mashed banana, crème fraîche, honey, and extracts. With mixer on low speed, add banana mixture to butter mixture, beating until combined. Gradually add flour mixture, beating just until combined. Fold in blueberries and almonds. Spoon batter into prepared pan, smoothing top with an offset spatula
4. Bake for 30 minutes. Cover with foil, and bake until a wooden pick inserted in center comes out clean, about 40 minutes more. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Spoon Crème Fraîche Glaze over cooled cake. Garnish with almonds, if desired.

### CRÈME FRAÎCHE GLAZE

Makes ½ cup

- ½ cup (60 grams) confectioners' sugar
- ¼ cup (60 grams) crème fraîche
- ½ tablespoon (7.5 grams) whole milk

1. In a small bowl, whisk together all ingredients until smooth. Use immediately.

## BLACK COCOA BANANA BREAD

Makes 1 (8½x4½-inch) loaf

Unlike regular cocoa, black cocoa is void of any acidity, so it's able to deliver a deep cocoa punch without overpowering the banana flavor. This indulgent loaf is brimming with chocolate chips and smooth chunks of mashed banana

- ½ cup plus 2 teaspoons (86 grams) unsalted butter, softened
- ¾ cup plus 3 tablespoons (207 grams) firmly packed dark brown sugar
- 2 large eggs (100 grams)
- 1½ cups (167 grams) all-purpose flour
- ¼ cup plus 2 tablespoons (31 grams) black cocoa powder\*
- 1 teaspoon (3 grams) kosher salt
- ¾ teaspoon (3.75 grams) baking powder
- ¾ teaspoon (1.25 grams) baking soda
- 1½ cups (341 grams) mashed banana (about 3 medium bananas)
- ½ cup plus 1 tablespoon (95 grams) sour cream
- 1½ teaspoons (6 grams) vanilla extract
- ¼ cup (85 grams) 60% cacao bittersweet chocolate morsels
- 3 tablespoons (36 grams) turbinado sugar

1. Preheat oven to 325°F (170°C). Butter and flour an 8½x4½-inch loaf pan
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, black cocoa, salt, baking powder, and baking soda. In a small bowl, whisk together mashed banana, sour cream, and vanilla. With mixer on low speed, add banana mixture to butter mixture, beating until combined. Gradually add flour mixture, beating just until combined. Fold in chocolate morsels. Spoon batter into prepared pan, smoothing top with an offset spatula. Sprinkle with turbinado sugar.
4. Bake until a wooden pick inserted in center comes out clean, about 1 hour and 10 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

\*Black cocoa is available online or in specialty food stores. We used King Arthur Flour Black Cocoa, but any brand will work.

## NUTELLA BANANA BREAD

Makes 1 (8½x4½-inch) loaf

Yes, Nutella makes everything better—but the true star of this nutty quick bread is the streusel

- 1½ cups (209 grams) all-purpose flour
  - ½ teaspoon (1.5 grams) kosher salt
  - ½ teaspoon (2.5 grams) baking soda
  - ¼ teaspoon (1.25 grams) baking powder
  - 1½ cups (255 grams) mashed banana (about 3 medium bananas)
  - ¾ cup (150 grams) granulated sugar
  - 2 large eggs (100 grams)
  - ½ cup plus 2 teaspoons (85 grams) canola oil
  - ¼ cup (60 grams) whole milk
  - 1 teaspoon (4 grams) vanilla extract
  - ½ cup (128 grams) Nutella
- Chocolate Hazelnut Streusel (recipe follows)

1. Preheat oven to 325°F (170°C). Butter and flour an 8½x4½-inch loaf pan
2. In a medium bowl, whisk together flour, salt, baking soda, and baking powder. In a large bowl, whisk together mashed banana, sugar, eggs, oil, milk, and vanilla. Fold in flour mixture just until combined.
3. In a small microwave-safe bowl, heat Nutella on high in 2 (15-second) intervals, stirring between each. Spoon half of batter into prepared pan; spoon half of warm Nutella over batter. Top with remaining batter and remaining Nutella; swirl together using a knife. Top with Chocolate Hazelnut Streusel.
4. Bake until a wooden pick inserted in center comes out clean, about 1 hour and 25 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

### CHOCOLATE HAZELNUT STREUSEL

Makes about 2 cups

- ¾ cup (63 grams) all-purpose flour
- 3 tablespoons (42 grams) firmly packed light brown sugar
- 1½ tablespoons (7.5 grams) Dutch process cocoa powder
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (1.5 grams) kosher salt
- ¼ cup (57 grams) cold unsalted butter, cubed
- ½ cup (38 grams) chopped hazelnuts
- ½ cup (57 grams) chopped 60% cacao bittersweet chocolate morsels

1. In the bowl of a stand mixer fitted with the paddle attachment, combine flour, brown sugar, cocoa, cinnamon, and salt. With mixer on low speed, add cold butter, beating until mixture is crumbly. Stir in hazelnuts and chocolate morsels by hand. Refrigerate until ready to use. 





*origin of a classic*

# *Pasteis de Nata*

(PORTUGUESE CUSTARD TARTS)



THE PRECIOUS SECRETS OF  
PORTUGAL'S PASTÉIS DE NATA

BY DEVRA FERST

RECIPE DEVELOPMENT AND FOOD STYLING BY ELIZABETH STRINGER

"In Lisbon, every day has a kind of eating rhythm," writes chef Nuno Mendes in his new book *My Lisbon*. "Pastéis (pastries) are taken in the morning," and none are more beloved and iconic than the *pastéis de nata*, the palm-size golden tarts made from a sweet egg custard that's cradled in a bowl of flaky pastry, caramelized on top, and often dusted in cinnamon or confectioners' sugar. Best when served warm from the oven, the tarts almost collapse on themselves when held by their edges, the custard interior still soft and the crust delicate enough that it leaves the diner with a bib of crumbs.

Their golden orbs are spotted through the windows of bakeries and cafes, not only in Lisbon but throughout Portugal. And more than port or salted cod, these small tarts have developed their own lore and have become an obsessed-about symbol of Portugal beyond the country's borders, from enclaves of emigrants in Rhode Island to descendants of colonists in Macau and beyond.

But there is a particular mecca for those who love these tarts. Ride a bus in downtown Lisbon and you'll hear tourists planning their pilgrimage to Antiga Confeitaria de Belém, better known as Pastéis de Belém, the bakery that claims to be the original producer of the tarts, says Universidade de Lisboa anthropologist Miguel Moniz. It sits in Belém, an area on the southwestern edge of Lisbon, near the water. Tourists and locals line up outside the blue awning of the bustling and sprawling bakery decorated with white-and-blue tiles for small plates of tarts and *uma bica*, a strong cup of Portuguese coffee.

This fourth-generation family-owned bakery began selling the tarts in 1837 using a recipe that originally came from the nearby Monastery of Jerónimos. In 1820, a political revolution in Portugal sparked change, forcing monasteries throughout the country, many of which had long baking traditions, to close. In 1834, the Jerónimos monastery in Belém shut its doors. But a baker who had worked at the monastery, in an effort to survive, sold their *pastéis de nata* recipe. "Domingo Rafael Alves, an enterprising Portuguese from Brazil, [had] the opportunity to buy the recipe from a desperate out-of-work baker," David Leite wrote for the *L.A. Times*. And three years later, Alves opened Antiga Confeitaria de Belém to sell the tarts.

Most accept this story, perhaps downing it with one more *pastel*, but Janet Boileau, who wrote a dissertation on Portuguese culinary history, explains that the story is likely more complex. "[The story of the monastery and Antiga Confeitaria] is the popular origin myth and I think it's based in fact, but it's been oversimplified." Egg sweets in Portugal date back to the late Middle Ages. Monasteries guarded their recipes from the public—as they were sources of income—but they also shared them with other religious communities. "I think it was highly unlikely that [the bakers in Belém] were the only ones with the recipe," she adds.

Still, the lore has grown over the 181 years since the bakery opened. The recipe Alves purchased remains a secret, guarded behind a locked door at the bakery with a sign that reads *oficina do segredo*, or the secret office, in blue calligraphy. Only six people, three descendants of Alves and three bakers who have reportedly signed nondisclosure agreements, are allowed behind the door. Here, they follow the original recipe and start the process for baking all of the shop's tarts, some 20,000 on a typical day. To protect their place in confectionary history, the family registered the name *pastéis de Belém*, in something akin to a DOP designation like Parmigiano-Reggiano, in 1911.



Today, the tarts are known as *pastéis de nata* when made elsewhere. And like the Portuguese explorers, these tarts traveled—most notably 7,000 miles to Macau, where a slightly less sweet variation of the tart took hold. People trace the tarts in Macau to 1989 when a British man named Lord Andrew Stow opened an eponymous bakery. But with a Portuguese presence in Macau dating back to the 16th century, it's improbable that Stow was the first to make the tart there, Boileau argues. An earlier arrival might also explain *dan tat*, a sweeter cousin of *pastéis de nata* with a firmer (and never caramelized) custard filling, a staple of the dim sum scene in Hong Kong, just 40 nautical miles away.

In North America, it's unclear if the pastry jumped to this side of the Atlantic via Lisbon or the Azores, where many Portuguese Americans trace their roots. But bakeries like Teixeira's Bakery in Newark, New Jersey; George Mendes's restaurant Aldea in New York City; and The Bakery at Fat Rice, a Macanese restaurant in Chicago, draw legions of fans for the tarts that fit perfectly onto Instagram.

It's not just the tarts' appearance or their luscious decadence that enchants fans, though. Legends invite intrigue. From closely guarded recipes to uncertain migration routes, the secrets of *pastéis de nata* remain tightly wrapped between its layers of flaky pastry.

## Pastéis de Nata

Makes 16

*Portugal's most famous contribution to pastry is a simultaneously crisp and creamy mini tart. In our warmly spiced version, we spike our vanilla bean-speckled egg custard with cinnamon and cardamom. For that iconic spot-blistered top, high heat and a final sear under the broiler help you bring the quality of the Portuguese pasteleiras to your home oven.*

- 1½ cups (167 grams) all-purpose flour**
- ½ tablespoon (4.5 grams) kosher salt**
- 1 cup (227 grams) unsalted butter, frozen**
- 4 tablespoons (60 grams) ice water, divided**
- 2 cups (480 grams) heavy whipping cream**
- 1½ cups (360 grams) whole milk**
- 1 vanilla bean, split lengthwise, seeds scraped and reserved**
- 2 green cardamom pods\*, cracked open**
- 1 cinnamon stick**
- 1 cup plus 2 tablespoons (224 grams) granulated sugar**
- ¼ cup (32 grams) cornstarch**
- 2 large eggs (100 grams)**
- 4 large egg yolks (74 grams)**

**1.** In a medium bowl, whisk together flour and salt. Using a cheese grater, gradually grate frozen butter into flour mixture, tossing and coating with flour as you go. (If you grate too much butter at once, it will clump up and not mix well with flour.) Drizzle 2 tablespoons (30 grams) ice water over flour mixture; toss with flour until fully absorbed. Add remaining 2 tablespoons (30 grams) ice water, and knead a few times to work it all together. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate overnight.

**2.** In a medium saucepan, heat cream, milk, vanilla bean and reserved seeds, cardamom pods, and cinnamon stick over medium heat for 10 minutes.

**3.** In a medium bowl, whisk together sugar and cornstarch; whisk in eggs and egg yolks. Add about ½ cup hot milk mixture to egg mixture, whisking constantly. Add egg mixture to remaining hot milk mixture in pan, whisking to combine. Cook, whisking constantly, until mixture is thickened, about 10 minutes. (A good indicator for thickness: Once you stop whisking, the custard immediately stops moving as well.) Strain custard through a fine-mesh sieve into a medium bowl. Cover with plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming. Refrigerate overnight.

**4.** Preheat oven to 450°F (230°C). Line 16 muffin cups with 2 (1-inch) strips of parchment paper.

**5.** On a lightly floured surface, divide dough in half. Roll half of dough into a 10x8-inch rectangle. Sprinkle with water, and roll up dough, jelly roll style. Cut dough into 8 (1-inch) rounds. On a lightly floured surface, roll each round into a 4-inch circle. Transfer circles to prepared muffin cups, pressing into bottoms and up sides. Repeat with remaining dough. Pour custard into prepared crusts, filling three-fourths full.

**6.** Bake for 13 minutes. Increase oven temperature to broil. Broil until desired level of brownness is achieved, about 10 minutes. (For more browning, place on a higher rack during broil.) Alternatively, brown with a kitchen torch. Serve warm. Store in an airtight container for up to 3 days.

*\*If you're a cardamom fan, feel free to add a third pod.*

**Note:** Dough can be made in a food processor; however, it will result in a much less flaky dough. 🍴

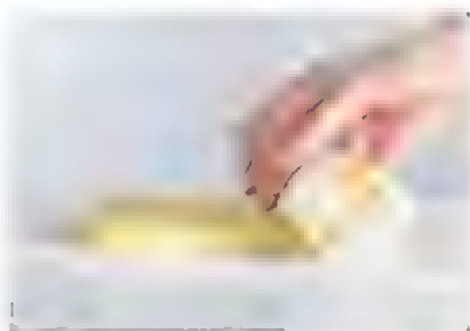




# how to roll your sponge cake

THE MAGIC OF THE JELLY ROLL (PAGE 18), SWISS ROLL, AND ROLLADE LIES IN THAT MESMERIZING SWEET SPIRAL. BUT HOW TO GET YOUR SPONGE CAKE TO DEFY THE LAWS OF GRAVITY? THE SECRET IS TWO ROLLS—ONE HOT AND ONE COOL. BY KYLE GRACE MILLS

**Step 1:** Liberally sprinkle a clean tea towel with confectioners' sugar. After the sponge cake is removed from the oven, immediately loosen the sides from the pan and place face down on the tea towel; remove the parchment paper from cake. Your warm cake should still be pliable, ideal for rolling. Starting from one short side, gently roll cake and towel together.



**Step 2:** Allow the cake to rest in its towel cocoon until completely cooled, about 40 minutes. During the cooling process, your cake settles into this rolled shape with the towel acting as a placeholder for your filling. This should help prevent cracking when you do your final roll.

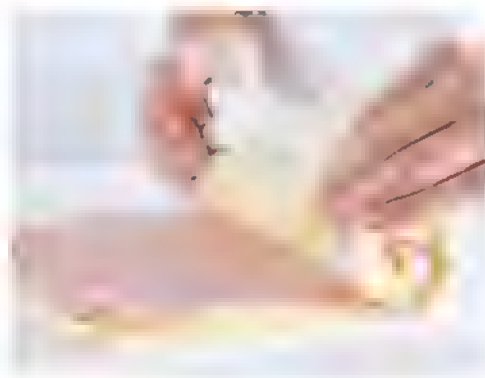


**Step 3:** Once cool, unroll the cake and towel. This is the point when most cakes will begin to show splits if not properly handled, so keep a light, unhurried touch. Spread unfurled cake roll with filling, leaving a ½-inch border without filling.



Make sure your filling is soft enough to spread with ease (i.e., not too cold). Picture the damage caused by smearing chilled, solid butter on untoasted bread—yikes! The easier the strokes, the less likely you'll tear the delicate sponge cake while smoothing filling.

**Step 4:** With the tips of your fingers, begin to tuck and roll the cake again, being sure not to apply too much pressure or the filling will ooze out of the sides. Make sure the seam is at the bottom, and refrigerate for 30 minutes, allowing the filling to set up and hold the cake together.



## covering cracks

Despite your best efforts, your rolled cake is showing the telltale signs of cracking. What to do? You have one of three options: sift, slather, or shrug. Consider sifting confectioners' sugar, that magical sweet snow, over the top, or slathering on a smooth coat of whipped cream or frosting, a baker's version of cover-up. Finally, you could shrug and serve your delicious cake as is to your already-adoring public. "Tant pis," as Julia Child would say. 



# blueberry mascarpone babka

WITH A SWEET BERRY SWIRL TO ECHO SUMMER'S HAUL, THIS BABKA IS AS BRIGHT AS THEY COME

## BLUEBERRY MASCARPONE BABKA WITH LEMON CURD GLAZE

Makes 1 (9x5-inch) loaf

*Freeze-dried blueberries are a wonderful alternative to fresh berries, whose high water content makes them difficult to incorporate into this already wet dough.*

- $\frac{1}{2}$  cup (120 grams) warm whole milk (105°F/41°C to 110°F/43°C)
  - $1\frac{1}{4}$  teaspoons (4 grams) active dry yeast
  - $2\frac{1}{2}$  cups (313 grams) all-purpose flour
  - $3\frac{1}{2}$  tablespoons (42 grams) granulated sugar
  - 2 teaspoons (2 grams) lemon zest
  - $1\frac{1}{2}$  teaspoons (4.5 grams) kosher salt
  - 2 large eggs (100 grams)
  - 1 large egg yolk (19 grams)
  - 1 teaspoon (4 grams) vanilla extract
  - $\frac{1}{2}$  cup plus 2 tablespoons (141 grams) unsalted butter, softened and cubed
  - 1 large egg white (30 grams)
  - 1 tablespoon (15 grams) water
- Mascarpone Filling (recipe follows)**
- 1 cup (46 grams) freeze-dried blueberries
- Lemon Curd Glaze (recipe follows)**

1. In a small bowl, gradually whisk together warm milk and yeast. Let stand until mixture is dissolved, about 5 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, combine flour, sugar, zest, and salt. Stir in eggs, egg yolk, and vanilla. With mixer on low speed, gradually add yeast mixture, beating until dough comes together. Increase mixer speed to medium-high, and beat for 5 to 7 minutes. Test dough using the windowpane test (see page 85). If dough is not ready, beat 1 minute more, and test again.
3. Switch to the dough hook attachment. With mixer on medium-high speed, add butter in three additions, letting each addition incorporate before adding the next. Beat until a smooth and elastic dough forms and pulls away from sides of bowl, 4 to 6 minutes more. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover surface of dough with plastic wrap, and refrigerate overnight.
4. Spray a 9x5-inch loaf pan with cooking spray.
5. In a small bowl, whisk together egg white and

1 tablespoon (15 grams) water. On a heavily floured surface, roll dough into a 16x12-inch rectangle. Brush edges of dough with egg wash. Spread Mascarpone Filling onto dough, leaving a  $\frac{1}{2}$ -inch border.

6. In the container of a blender, blend freeze-dried blueberries to a fine powder. Sprinkle  $\frac{1}{4}$  cup (32 grams) blueberry powder over Mascarpone Filling.
7. Starting with one long side, roll up dough, jelly roll style, and pinch seam to seal. (If dough is getting too warm and difficult to work with, refrigerate for 15 to 20 minutes before proceeding.) Using a bench scraper, trim 1 inch off ends, and place in center of prepared pan. Cut roll in half lengthwise. Carefully twist dough halves tightly around each other, pinching and tucking ends to seal. Place loaf over trimmed ends in prepared pan, cut sides up. (Gently compress ends of loaf to make it fit in pan.) Brush dough with egg wash. Cover and let rest in a warm, draft-free place (75°F/24°C) for 30 minutes.
8. Preheat oven to 350°F (180°C).
9. Bake for 15 minutes. Cover with foil, and bake, rotating pan every 15 minutes, until an instant-read thermometer inserted in center registers 205°F (96°C), 55 to 65 minutes more. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack. Drizzle with Lemon Curd Glaze.

## MASCARPONE FILLING

Makes  $\frac{1}{2}$  cup

- 4 ounces (115 grams) mascarpone cheese
- 2 tablespoons (15 grams) egg whites, lightly beaten
- 1 tablespoon (7 grams) confectioners' sugar

1. In a small bowl, stir together all ingredients until combined.

## LEMON CURD GLAZE

Makes  $\frac{1}{4}$  cup

- $\frac{1}{4}$  cup (85 grams) Lemon Curd (recipe follows)
- 2 tablespoons (14 grams) confectioners' sugar
- $1\frac{1}{2}$  teaspoons (7.5 grams) heavy whipping cream

1. In a small bowl, stir together all ingredients until combined.

## LEMON CURD

Makes 1 cup

- $\frac{1}{2}$  cup (120 grams) fresh lemon juice
- $\frac{1}{4}$  cup (57 grams) unsalted butter
- 2 large egg yolks (37 grams)
- $\frac{1}{4}$  cup plus 1 tablespoon (62 grams) granulated sugar
- 1 tablespoon (8 grams) cornstarch

1. In a small saucepan, heat lemon juice and butter over medium heat until butter is melted.
2. In a medium bowl, whisk together egg yolks, sugar, and cornstarch until pale yellow. Add a small amount of hot lemon mixture to egg mixture, whisking constantly. Add egg mixture to remaining hot lemon mixture in pan, whisking to combine. Cook until thickened and beginning to boil, about 3 minutes, stirring constantly. Pour Lemon Curd into glass bowl. Cover, and refrigerate until ready to use. 









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